

CHRISTMAS MENU

PRIVATE DINING

FOR GROUP BOOKINGS OF 6 OR MORE | AVAILABLE THROUGHOUT DECEMBER | \$1000 PER PERSON, PLUS BEEF DEPOSIT

FIRST COURSE

THE BUTCHERS CLUB'S SEAFOOD TROUGH

"OUR PICK OF THE FRESHEST PACIFIC SEAFOOD, MOUNTED ON ICE AND SERVED IN THE CENTRE OF THE TABLE"

HOKKAIDO SCALLOP SASHIMI

BLACK ONION SEED, MINCED
CHIVES & GREEN SHISO LEAF

PACIFIC OCTOPUS CARPACCIO

EV OLIVE OIL,
CRACKED BLACK PEPPER & SALT

FRESHLY SHUCKED COFFIN BAY OYSTERS

CUCUMBER RELISH,
LEMON DROP & BORAGE LEAF

CRAW FISH COCKTAIL

SWEET LIME, SHAVED ICEBERG
LETTUCE, SEAFOOD SAUCE &
TOASTED SESAME

SECOND COURSE

'SMOKING' GRANNY SMITH SORBET

"PREPARED TABLESIDE WITH LIQUID NITROGEN. THE PERFECT PALETTE CLEANSER BEFORE YOUR BIG BEEF EXPERIENCE"

MAIN COURSE

THE BIG CHRISTMAS BEEF EXPERIENCE

CERTIFIED ANGUS RIB-EYE OR PORTERHOUSE 30+ DAYS CUSTOM DRY-AGED TO PERFECTION

"BEEF TO BE TRIMMED INTO 2" CHOPS AND GRILLED TO A PERFECT MEDIUM-RARE, CARVED TABLESIDE BY OUR CHEF & SERVED FAMILY STYLE"

OR

FOIE GRAS STUFFED TURDUCKEN ROULADE

FREE-RANGE TURKEY BREAST STUFFED WITH DUCK SAUSAGE MEAT, STUFFED WITH FREE-RANGE CHICKEN BREAST, STUFFED WITH FOIE GRAS

SERVED WITH

TRIPLE ROASTED POTATOES
WITH THYME, GARLIC,
ROSEMARY & BLACK PEPPER

BAKED CAULIFLOWER CHEESE
FINISHED WITH
CRISPY CRUMBS

CHAR-GRILLED SEASONAL
BRASSICAS WITH ROAST ROOTS,
FRESHLY GRATED HORSERADISH,
HAZELNUTS & BLACKBERRIES

CHRISTMAS GRAVY,
BREAD SAUCE, ORANGE &
CRANBERRY SAUCE

ADD-ON

GINGER & SPRING ONION POACHED LOBSTER TAIL 4½ OZ
\$300PP

SLOW-ROAST DINGLEY DELL PORK BELLY WITH CRACKLING 6OZ
\$150PP

DESSERT

MINI CHRISTMAS PUDDINGS & CHRISTMAS STRUDEL

SERVED WITH BRANDY CUSTARD, BRANDY CREAM

ADD-ON

EUROPEAN CHEESE BOARD WITH DATES & GRAPES \$90PP

DIGESTIVE

FAIR TRADE COFFEE & ORGANIC TEA SELECTION

ADD-ON DRINKS PACKAGE

FREE FLOW MULLED WINE OR FREE FLOW MULLED CIDER \$100PP