

PARC CHRISTMAS LUNCH



1st - 20th DECEMBER

3 COURSE (ENTREE + MAIN + DESSERT) \$98

2 COURSE (ENTRÉE + MAIN) \$85

ENTRÉE

COFFIN BAY NATURAL OYSTER, WASABI DRESSING, YUZU PEARLS AND COCKTAIL SAUCE
PARC CHARCUTERIE PLATTER WITH CORNICHON AND PICKLE VEGETABLES

MAINS

PANSEARED TASMANIAN SALMON STEAK

LEEK COMPOTE, BLISTERED TOMATO, DILL HOLLANDAISE

OR

CARNAROLI RISOTTO

ASPARAGUS, GARDEN PEAS, GRATED ITALIAN FORMAGGIO (VEG)

OR

MURYA STATION BEEF SCOTCH FILLET

GARLIC PRAWNS, GRATIN POTATO, HARICOT VERT, BEARNAISE SAUCE

DESSERTS

PETIT BLACK FOREST GATEAU, MARACHINO CHERRIES, KIRSH FLAVORED CHANTILLY CREAM

OR

WARM FLAMED BRANDY CHRISTMAS PUDDING, VANILLA SAUCE

OR

TARTE LEMON & STRAWBERRY (V, G/F)



*SUBJECT TO CHANGE