

## CHRISTMAS DAY MENU

\$170 pp including Bon Bon's

### Brioche Bread Roll

Served with whipped plain butter

### COURSE ONE – Please choose from selection below

#### OYSTERS

Plump Tasmanian oysters, coated in a crisp cider and black sesame seed batter with marinated wakame seaweed, wasabi mayo and soy, ginger dipping sauce

#### PRAWN AND AVOCADO TART

Chilled tiger prawns and crushed avocado salsa in a pastry case with lime mayo and pearl caviar

#### CHICKEN LIVER PARFAIT

Creamy smooth chicken livers with port wine and thyme jelly, balsamic onions and brioche crisp

### COURSE TWO

#### REFRESHER

Mango Sorbet

### COURSE THREE – MAIN TASTERS

#### CHAR SUI DUCK BREAST

Char sui sliced roast duck breast, seared scallops, roast pumpkin

#### WAGYU EYE FILLET (GF)

Char grilled wagyu eye fillet medallions, creamy mashed potato, truffle mayo

#### CORAL TROUT (GF)

Pan seared coral trout, potato galette, champagne sabayon

### COURSE FOUR – Please choose from selection below

#### CHRISTMAS PUDDING TRIFLE

Brandy fruit pudding, raspberry jelly, vanilla bean custard, double cream

#### CHERRY RIPE CHEESE CAKE with raspberry gelato

#### CHOCOLATE GANACHE TART

Chocolate gelato and macadamia praline

VALID Lunch 25th Dec 2023 only

Bookings email: [events@dundeess.com.au](mailto:events@dundeess.com.au)

Please advise if any food allergies or intolerances as some ingredients may not be listed.  
Produce costing in Australia is directly affected by external factors that are out of our control, such as transport, worker shortages and environmental impacts. Therefore, some dishes and/or menus may be subject to change, removal or substitution at Dundee's Restaurants discretion.