

CHRISTMAS DAY LUNCH MENU

\$180 pp including Bon Bon's

Brioche Bread Roll

Served with whipped plain butter

COURSE ONE – Please choose from selection below

BUGTAIL & AVOCADO TART

Chilled bugtail meat and crushed avocado salsa in a pastry case with lime mayo and pearl caviar

SANDCRAB & SMOKED CHEESE ARANCINI

Fresh picked sandcrab and grated smoked cheese folded through risotto rice balls coated in panko crumb with wild rocket and pear salad & roast red pepper vinaigrette

KOREAN STYLE QUAIL

Chilli dusted semi boned quail coated in korean style sweet and sour sauce, served on green paw paw and wakame seaweed salad

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, port wine jelly, cherries, vanilla bean custard, double cream

CHOCOLATE & RASPBERRY BROWNIE

Chocolate gelato, chocolate ganache and hazelnut praline

SUMMER PAVLOVA

Light marshmallow pavlova topped with double cream and mango mint salad

VALID Lunch 25th December 2024 only

Bookings email: events@dundees.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 maybe subject to change, removal or substitution at Dundee's Restaurants discretion.