

A Chandon Christmas Menu

THREE COURSE

CANAPÉS

SYDNEY ROCK OYSTER GF DF MSC

Elderflower, cucumber, finger lime

QLD TIGER PRAWN TOAST DF MSC

Australian yuzu, sesame,

NSW CHEDDAR CHEESE CROQUETTE V

Braised leek

BUSH TOMATO TARTE TATIN V DF

Sun dried bush tomato with bush pesto

MAINS

Alternate serve

RIVERINA BEEF GF

Tenderloin with black garlic

QLD BARRAMUNDI GF MSC

Wild mushroom with caviar

SIDES

To share

COS V

Green cos salad with herbed dressing

ROASTED VEGETABLES V

Saltbush + herb buttered potatoes

Honey roasted carrots with native

dukkah

DESSERTS

PETIT FOURS V

A selection of Christmas Petit Fours

GELATO CART GF DF V

A selection of gelato

(GF) Gluten Free, **(DF)** Dairy Free, **(V)** Vegetarian, **(VEG)** Vegan, **(MSC)** Sustainably Sourced

This is a sample menu and subject to change. The menu may contain allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergies. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. This is a sample set menu and items are subject to change.

MENU BY
NELLY
ROBINSON