

Little Truffle dining room & bar

Christmas Eve 2021

A
Amuse bouche

Roasted sweet potato soup, with crème fraiche & fresh chives (gf,df,v)

E
Entree

Chorizo & tomato risotto, seared scallops, prosciutto, horseradish gremolata (gf)

Fried zucchini flowers filled with feta & pine nuts, beetroot puree,
tomato relish (v)

Ham hock, duck breast, pistachio & cranberry terrine, celeriac remoulade,
truffle mayonnaise, house pickles, crostini (df)

Cured salmon, sauce gribiche, green shallot, radish & capers (gf)

M
Main

Moreton bay bug & prawn tortellini, sweet mustard fruit beurre blanc

Confit ocean trout, blue swimmer crab risotto, prawn bisque oil,
petit herb salad (gf)

Confit duck leg, seared duck breast, Dupuy lentils, braised red cabbage,
charred leek, duck & cherry jus (gf,df)

Braised beef short rib, pomme puree, carrot emulsion, roasted wild mushroom,
port & sherry jus (gf)

D
Dessert

Vanilla bean panna cotta with Christmas pudding granita (gf)

Chocolate fondant, caramel, honeycomb, Chantilly cream

Christmas pudding soufflé with cinnamon anglaise

Selection of Australian & European cheese's
with condiments & water crackers

Four courses \$80 per person

*(15% surcharge applies on public holidays. Not available with the entertainment card, Good Food Gift Card,
or Ridgeway Group VIP & Loyalty Member credits)*