

FESTIVE BANQUET!

THROUGHOUT DECEMBER ~ \$110PP
WINE PAIRINGS +\$70PP

Available for tables of four guests or more

FRESHLY SHUCKED SMOKY BAY OYSTERS, CHAMPAGNE MIGNONETTE (EA) (GF, DF)
CHAR-GRILLED OCTOPUS, DRY CHORIZO, CAULIFLOWER PURÉE, PORT REDUCTION
(GF, DFO)

BEEF FILLET TARTARE, QUAIL YOLK, ANCHOVIES, CAPERS, CORNICHON,
SHALLOT, POTATO CRISPS (GFO, DF)

BRAISED LAMB CROQUETTE, CREAMY POTATO, CRISPY CRUMB
CHICKEN LIVER PÂTÉ, PORT JELLY, CORNICHONS, CRISPY RYE (GFO)

CHATEAUBRIAND, 150-DAY GRAIN-FED TENDERLOIN, HOUSE RED WINE JUS (GF, DF)
PAN SEARED DUCK BREAST, PEA PUREE, GARDEN PEAS, SPECK, HOUSE JUS (GF)
PAN-FRIED BARRAMUNDI, FLAKED ALMOND, BEURRE BLANC, PARSLEY, LEMON
(GFO, DFO)

TRUFFLE MASH (GF)
ROASTED CARROT, MAPLE (VGO, GF, DFO)
ORANGE, FENNEL & ROCKET SALAD, LUDO VINAIGRETTE (VG, GF, DF)

BOMBE ALASKA, STICKY DATE, BUTTERSCOTCH SAUCE,
SPICED RUM, TOASTED PECANS

Ludo

Menu subject to change

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