

CHRISTMAS Lunch or Dinner @ CAUCUS

Amuse bouche to share

CAUCUS PLATTER

cured meats, oysters, steamed prawn, bread and dips, cheeses, olives, cherries

Entrée

DUCK BREAST

Wine recommendation - Red metal Shiraz

carrot puree, spiced beetroot, grilled orange and asparagus

Or

GOAT CHEESE AND DATE CROSTINI (N,V)

wine recommendation- Barton & Guestier Pinot Noir

goat cheese & date mousses, poached pear and figs, honey comb, toasted pistachio, rocket, bed on focaccia crostini

Mains

PINEAPPLE GLAZE CHAMPAGNE HAM

Bubble recommendation- Veuve du Vernay brut Rose

served with a sharing platter of duck fat roasted potato, grilled asparagus, confit garlic

Or

FISH OF THE DAY

Wine recommendation- Petit bourgeois sauvignon blanc

grilled baby carrots and burnt caper berries, carrot mash, served with watercress and prawn with yuzu dressing

Or

MUSHROOM WELLINGTON (V)

Wine recommendation- The ned Pinot gris

roast mushroom, truffle cream cheese, lemony spinach filled in puff pastry, steamed broccolini, rocket, parmesan, fresh cherry salad served with beetroot tomato sauce

Dessert

Dessert wine recommendation- Sandeman 20 year

ENJOY OUR DESSERT BUFFET SECTION

chef choice cakes, pavlova, ice cream, cookies, cheese board, fruit salad, panna cotta, lollies, donuts, petit fours, chocolate strawberries, coffee and tea

Bookings are essential

Accor Plus member 13% discount applies

**NO
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TEL**