

10 | SCOTTS

Christmas Eve Dinner | Christmas Day Afternoon Tea

\$128++ Adult (with alcohol)

\$98++ Adult (without alcohol)

\$78++ Child (aged 4 to 12 years old)

First Course

 Sustainable Fruit de Mer:

Poached Boston Lobster, Spencer Gulf Wild King Prawns and King Crab

Marinated Black Mussels and Clam Salad

Yarra Valley Salmon Caviar, Crumpets, Chopped Egg, Shallot, Chives, Sour Cream

 Shaved Serrano Ham, Honeydew Melon

 Organic, Heirloom Raw Vegetable Salad, Pomegranate Dressing, Nuts and Seeds

Second Course

 Mushroom and Truffle Veloute

Main Course

Dried Fruit Stuffed Turkey Roll with Gravy

or

Brioche Baked Faroe Islands Salmon Coulibiac, Herb Butter Sauce, Capers

Sides

Organic Root Vegetables

Brussel Sprouts

Chestnut Bread Stuffing

Desserts

Golden Delicious Apple Tart Tartin, Vanilla Bean Ice Cream

Whiskey Flambé Plum Pudding, Brandy Sauce, Vanilla Bean Ice Cream

Raspberry and Passion Fruit Trifle, Champagne Jelly

Festive Cookies and Pralines



Seafood with this mark comes from a farm that has been independently certified to the ASC's standard for responsible farmed seafood. www.asc-aqua.org



Vegetarian, may contain egg and dairy



Contains pork

10 | SCOTTS

New Year's Eve Dinner

\$168++ Adult (with alcohol)

\$128++ Adult (without alcohol)

\$78++ Child (aged 4 to 12 years old)

First Course

 Sustainable Fruit de Mer:

Poached Boston Lobster and Spencer Gulf Wild King Prawns and King Crab

Marinated Black Mussels and Clam Salad

Yarra Valley Bloody Shiraz Gin Caviar, Crumpets, Egg, Shallot, Chives, Sour Cream

 Duck and Pork Terrine, Pistachio, Dried Fruits, Fig Chutney

 Shaved Serrano Ham, Fresh Figs

Organic, Heirloom Raw Vegetable Salad, Pomegranate Dressing, Nuts and Seeds

Second Course

Shellfish Bisque, Prawn, Corn, Tarragon

Main Course

Roast Beef, Horseradish Cream, Mushroom Cognac Sauce

or

Baked Sustainable Barramundi Fillet En Papillote, Clam, Tomato, Olive, Artichoke

Sides

Truffle and Potato Gratin

Buttered Pumpkin Mash, Pecan Nuts

Roasted Organic Vegetables

Desserts

Raspberry Mille Feuille

Chocolate Tart, Brandy Cherries

Japanese Seasonal Fruit on Ice

English Stilton, Port Wine Pears, Toasted Rye Crostini

New Year Macaroons



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Contains pork