

# BUVETTE

BISTRO & WINE BAR

## CHRISTMAS MENU

### — SHARED STARTERS —

#### SALUMI CURED MEAT PLATTER

Finocchiona salame, smoked pork loin, Jamon

#### FRESH KING PRAWN COCKTAIL

Iceberg lettuce

#### PORK & CURED DUCK BALLOTINE

### — SHARED MAINS —

#### TWICE COOKED PORK BELLY

Baked apple, vincotto & thyme jus

#### ROASTED TURKEY BREAST BALLOTINE

Nduja & chestnuts stuffing, cranberries & sage jus

#### TERIYAKI CRISPY SKIN SALMON

Lemongrass & ginger emulsion

#### MEAUX MUSTARD CRUSTED BEEF STRIPLOIN

Slow cooked eschallots, bordelaise jus

### — SHARED SIDES —

#### ROSEMARY & SEA SALT ROASTED POTATOES

#### BAKED MAPLE PUMPKIN & SEEDS

#### HOME STYLE GARDEN SALAD

### — DESSERTS —

#### MINI CHOCOLATE FONDANT

Berry compote, Amaretto Anglaise

#### CHRISTMAS PUDDING

Brandy cream, berries

#### DARK CHOCOLATE CHRISTMAS LOG

Caramel popcorn

2 COURSE \$62 - 3 COURSE \$75

SELECT TWO MAINS & TWO DESSERTS