louis

CHRISTMAS LUNCH MENU

CANAPÉS • TO BEGIN

PLATS PRINCIPAUX • MAINS

FIRST COURSE
Spanner crab, pickled melon, avocado

SECOND COURSE
King prawn, heirloom tomato, caviar

THIRD COURSE
Roasted fillet of beef, Madeira jus
or Turkey roulade stuffed with drunken figs and almond,
turkey jus gras & cranberry

GARNITURES • SIDES

Honey glazed baby carrots finished with pistachio

Duck fat roasted potatoes

Steamed asparagus, béarnaise

DESSERTS

Cherry & spiced custard trifle

Petits fours

Tea & coffee

SPECIAL ADDITIONS

500g king prawns, cocktail sauce	65
Sydney rock oysters	
half dozen / dozen	39 / 72
Half Australian lobster with accompaniments	92