



# *CHRISTMAS DAY LUNCH 2018*

*\$ 165 / person*

## **AMUSE BOUCHE**

CHILLED SOUP OF FRESH PEAS, PAN SEARED LAMB TENDERLOIN  
AND PARMESAN CRISPS

## **PREMIÈRE ENTRÉE**

PINK GRAVELAX, PICKLED GOLDEN BEETROOT AND  
HONEY MUSTARD CRÈME FRAÎCHE

## **SECONDE ENTRÉE**

BRAISED BRISBANE VALLEY QUAIL, GREEN BEANS,  
PINE NUTS AND PEACH SALAD, VERJUICE DRESSING

## **SORBET**

ORANGE AND SAFFRON SORBET WITH CRÉMANT DE BOURGOGNE

## **PLAT**

ORGANIC MUSCOVY DUCK BREAST, POMME PURÉE, FALLS FARM VEGETABLE,  
DIJON MUSTARD SAUCE WITH PASSION AND DUCK JUS

## **FROMAGE**

BRIE DE MEAUX AND CAMILLE'S FRESH GOATS CHEESE 'LIAISON'

## **DESSERT**

MANGO AND PINEAPPLE 'PETERCOLADA' PARFAIT  
CACAO SABAYON AND TUILE

**BOOKINGS : [CELINE@CESTBON.COM.AU](mailto:CELINE@CESTBON.COM.AU) OR 07 3891 2008**

PLEASE NOTE, PAYMENT OF THE MENUS WILL BE REQUESTED IN THE FIRST  
WEEK OF DECEMBER TO CONFIRM THE BOOKING.  
DIRECT DEPOSIT INSTRUCTIONS WILL BE GIVEN AT THE TIME OF BOOKING.