

POLLEN

FESTIVE TASTING MENU

Available 23 and 24 December 2017

6 COURSES 165

Mulled wine

Snacks

Roasted vegetable consommé

Grilled red prawns, beetroot, burrata

Brut Rose, Henri Abele, NV

Seared and marinated venison, pickled mandarins, herb salad

Riesling, Frankland Estate, Frankland River, 2017

Akoara king salmon, crab bisque

Koshu, Tomi no Oka, Yamanashi, 2014

Traditional roast turkey, potatoes, carrots, sage, sprouts, pancetta

Tempranillo, Bodegas Montecillo, Reserva Red, Rioja, 2010

or

Stockyard beef tenderloin, red cabbage, parsnips, mushrooms

7 Fuentes, Suertes del Marques, Valle de la Orotava, 2014

Hazelnut chocolate tart, pear and blueberry sorbet

Botrytis Semillon, Noble One, De Bortoli, New South Wales, 2013

or

Selection of European cheese

Mince Pies

Wine pairing +80

All prices are subject to service charge and tax