# 10 SCOTTS

# Christmas Eve Dinner 6:00 pm - 10:00 pm

\$128++ Adult (with alcohol) \$98++ Adult (without alcohol) \$78++ Child (aged 4 to 12 years old)

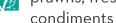
## Christmas Day Afternoon Tea 11:00 am - 1:15 pm 1:30 pm - 3:45 pm

\$128++ Adult (with alcohol) \$98++ Adult (without alcohol) \$78++ Child (aged 4 to 12 years old)

### **Appetisers**



🧭 Sustainable High Tea Stand: Poached Boston lobster & Spencer Gulf wild king prawns, freshly shucked Pacific oysters, steamed black mussels and clams,



Yarra Valley salmon caviar, crumpets, chopped egg, shallot, chives, sour cream

- Shaved serrano ham, fresh figs
- Organic heirloom raw vegetable salad, pomegranate dressing, nuts & seeds

## Soup



Mushroom & truffle veloute

#### **Mains**

Roasted rolled turkey breast, baked turkey leg wellington with organic root vegetables, brussel sprouts & chestnut stuffing, gravy or

- Seared sustainable Atlantic salmon, bouillabaisse sauce, mussels & clams
- Baked ratatouille

#### **Desserts**

Whiskey flambé plum pudding, brandy sauce, vanilla bean ice cream

Fresh berry fool, crispy meringue, clotted cream

Toasted marshmallows, cracker crust, chocolate fondue

Festive cookies & 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



Seafood with this mark comes from a fishery that has been independently certified to the msc's standard for a well-managed and sustainable fishery. www.msc.org



Vegetarian, may contain egg and dairy



Contains pork

# 10 SCOTTS

## New Year's Eve Dinner | 6:30 pm - 10:00 pm

\$178++ Adult (with alcohol) \$138++ Adult (without alcohol) \$88++ Child (aged 4 to 17 years old)

### **Appetisers**



🥟 Sustainable High Tea Stand: Poached Boston lobster & Spencer Gulf wild king make prawns, freshly shucked Pacific oysters, steamed black mussels and clams, condiments

Yarra Valley salmon caviar, crumpets, chopped egg, shallot, chives, sour cream

- Shaved serrano ham, fresh figs
- Organic heirloom raw vegetable salad, pomegranate dressing, nuts & seeds
- Sustainable Yellowfin tuna, Atlantic salmon, kingfish, tartare, avocado, nori, macha

#### **Mains**

10 Scotts roasted beef & reef, béarnaise

- Gratinated sea scallop, morel mushrooms, saffron cream
- Crispy potatoes, truffle & sea salt
- Creamed spinach

#### **Desserts**

Decadent vanilla bean custard mille feuille, berries

Chocolate chip, cookie sandwich

Japanese seasonal fruit on ice

English stilton, port wine pears, toasted rye crostini

New Year macaroons & ecclerons



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Vegetarian, may contain egg and dairy



Contains pork