

# 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, 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

### 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](http://www.asc-aqua.org)



Vegetarian, may contain egg and dairy



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](http://www.msc.org)



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 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 macarons & eclairs



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Vegetarian, may contain egg and dairy



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](http://www.msc.org)



Contains pork