

CHEF'S TAVERN

VIENNESE CHRISTMAS LUNCH

business lunch prix fixe menu

\$48 per person

bread / choice of starter / choice of main / choice of dessert

roggenbrot bread, butter

choose one starter

roast pumpkin soup

spiced pumpkin seeds, Austrian pumpkin oil, chives **(v)**

salmon confit

seaweed, fennel salad & orange, herb vinaigrette

rucola & prosciutto san daniele ham

parmesan, balsamic & extra virgin olive oil

choose one main

truffle risotto (v)

roasted mushroom, parmesan, truffle foam, artichoke chips

stuffed Christmas turkey

prosciutto, braised red cabbage,

chestnut, brussel sprouts

schnitzel 'wiener art'

breaded pork loin, cranberries, lemon

butterhead lettuce, side of fries

choose one dessert

apple strudel "Viennese Style"

served with whipped cream & vanilla sauce

deconstructed "Sachertorte"

apricot gel, chocolate cremeux

(v) - vegetarian option available

Prices displayed are subject to prevailing service charge and GST

CHEF'S TAVERN

VIENNESE CHRISTMAS DINNER

\$88 per person

roggenbrot

bread | butter

quail foie gras parfait

grapes | verjus | porcini & onion madeleines

chestnut velouté

mushroom duxelles | chives oil | crispy speck crumble

rainbow trout

cucumber | buttermilk dressing | dill oil | trout caviar

roast duck breast

braised red cabbage | brussel sprouts | gingerbread spice jus

deconstructed “sachertorte”

apricot gel | chocolate cremeux

vanillekipferl traditional viennese christmas cookies

CHEF'S TAVERN
VIENNESE CHRISTMAS DINNER
\$148 per person

amusebouche

roggenbrot

bread | butter

salmon confit

seaweed | fennel salad & orange | herb vinaigrette

lobster bisque

pan seared scallop | argentinian prawn

alaskan cod

octopus goulash | green asparagus

wagyu beef “zwiebelrostbraten”

onion gravy | pommes puree | brussels sprouts

deconstructed “sachertorte”

apricot gel | chocolate cremeux

vanillekipferl traditional viennese christmas cookies