

CHRISTMAS DAY DEGUSTATION MENU

170 PER PERSON
230 WITH MATCHING WINES

CHICKEN LIVER PATE
Gingerbread, pineapple relish
Sangria cocktail

^{DF, GF} TIGER PRAWN CEVICHE
Textures of mango, coconut foam, black sesame crisp
2021 Domaine Christian Salmon Sancerre, Loire Valley, FRA

^{DF} TURKEY BREAST
Roasted chestnut, potato smoked ham mosaic, burnt sage,
juniper berry reduction
2019 Chaffey Bros. La Conquista Tempranillo, Barossa Balley, VIC

^{DF, GF} PALATE CLEANSER
Pink champagne sorbet with finger lime pearls

DUO OF BEEF
MS7 Rangers Valley Sirloin, pomegranate & shallot short rib
tatin, cranberry glazed carrot, smoked almond cream
2019 Guigal Crozes Hermitage Syrah, Rhone, FRA

CHRISTMAS BAUBLE
Dark chocolate, mandarin confit, praline croustillant
2017 Josef Chromy Botrytis Riesling, Launceston, TAS



V: Vegetarian VE: Vegan GF: Gluten Free DF: Dairy Free NF: Nut Free DFO: Dairy Free Option
Please advise our team of any dietary requirements

Merry CHRISTMAS DAY — DEGUSTATION DINNER —

SENDING WARM
CHRISTMAS
GREETINGS FROM
THE TAMARIND TEAM
AND

THE PULLMAN REEF
HOTEL CASINO STAFF

