



LEFT BANK  
MELBOURNE

# Christmas Eve

MONDAY DECEMBER 24<sup>TH</sup>

## ENTRÉE SHARED PLATE

*king prawn cocktail*

*dill & vodka cured salmon carpaccio, chili mango gel,  
wasabi lime pearls, red coral crisp* <sup>GF</sup>

*picone black fig & chestnut tart* <sup>V</sup>

*whisky honey & clove glazed shaved ham off the bone*

## MAIN COURSE SHARED PLATE

*cardamom candied apple roasted turkey breast,  
filled with chestnuts, cranberries & raisins*

*crispy skinned tasmanian salmon, buckwheat,  
seville orange crab salad, lobster foam* <sup>GF</sup>

*seared brussel sprouts, flamed chestnuts & crispy bacon lardons*

*roasted black garlic kipfler potatoes with lavender* <sup>V</sup>

*heirloom petite buttered carrots* <sup>V</sup>

PERFECT FOR TWO TO SHARE ~ 90

