

## Starters

### **House Cured Salmon**

Horseradish Crème Fraiche, Fry Bread, Lime Drizzle

### **Duck Confit**

Celeriac Potato Gratin, Roast Pears

### **Artisanal Green Salad**

Roast Winter Vegetables, Tarragon Dressing VE

### **Grilled Vegetable & Goat Cheese Terrine**

Oven Dried Tomato & Blistered Red Pepper Pesto V

### **Cauliflower & Parmesan Soup**

Corn bread Crouton V

### **Seared Lump Crab Cake**

Baby Bok Choy, Red Miso Aioli

### **Beef Tataki**

Charred Broccolini, Garlic Chips, Lemon Hoisin Sauce

### **Classic Shrimp Cocktail**

Gin Lemon Vinaigrette



## **Main Dishes**



### **Roasted Turkey & Maple Glazed Ham**

Cumberland Sausage Stuffing, Creamy Mash,  
Home Made Gravy

### **Cranberry & Orange Glazed Pork Loin**

Cambozola Mash, Fried Butternut Squash, Demi Glace

### **Crispy Fried Chicken & Waffles**

Chipotle Honey

### **Seared Scallops & Pork Belly**

Coconut Milk Black Rice, Carrot Ginger Butter

### **Garlic Shrimp**

Butternut Squash Ravioli, Fresh Herbs, Mascarpone Cream

### **Broiled Spiny Lobster\***

Gruyere Mac n Cheese, Roast Vegetables

### **Grilled Wahoo**

Beet Stained Roast Potatoes, Pea Puree  
Lemon Dijon Dressing

### **Grilled Filet Mignon**

Baked Duchess Potatoes, Foyot Sauce

### **Roast Cauliflower Steak**

Cauliflower Puree, Sultanas, Pine Nuts, Balsamic Reduction

\*\$15 surcharge



***Desserts***

**Baked Vanilla Bean Cheesecake**

Berry Coulis

**Apple Crumble**

Vanilla Ice Cream

**Chocolate & Orange Torte**

Chantilly Cream

**Lunch \$65**

**Dinner \$75**



**PORTOCALL**  
RESTAURANT • BAR



***Christmas  
Menu***

from all of us at the  
Yellowfin Group of Restaurants

