

# 5 Course Tasting Menu.

25th December 2017

Ferry Fidler invites you to experience the breadth of his culinary creativity in a perfect balance

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House made bread roll & Saint Omar butter.

## Amuse Bouche

Summer gazpacho, truffle oil and parmesan crisp.

## Appetizer

Salad of beetroot, webster walnuts and goat's curd.

## Entree

Brisbane Street Bistro's Signature Dish.  
Tomato tart, ripe field tomato confit, crisp base, onion marmalade,  
Persian fetta, & pesto.

or

Salad of confit salmon, Australian black tiger prawn and house-pickled Octopus.

## Main Course

Gremolata crusted fresh fish fillet, potato puree, wilted spinach,  
citrus salsa, & lemon beurre blanc.

or

Traditional roast turkey with roast vegetable confit and Christmas gravy.

## Dessert

Individual house made Christmas pudding with Brandy custard.

or

Fresh berries with house made vanilla ice-cream and biscuit tuille.

**\$170, per person.**

No Concessions. Discount cards are not applicable.

Matching wines can be purchased.

