



# CHRISTMAS

## DEGUSTATION DINNER

\$170 PP/\$230 PP WITH MATCHING WINES

CHRISTMAS SPRITZ COCKTAIL ON ARRIVAL

### AMUSE BOUCHE

Eggnog Bauble

### GF, DF CORAL TROUT CEVICHE

Caviar infused with Wolf Lane Tropical Gin, coconut foam, finger lime  
*2019 Te Mata Chardonnay*

### SCALLOP & PRAWN RAVIOLI

Lobster bisque, gingerbread crumb, bronze fennel pollen  
*2021 Chaffey Bros. Dufte Punkt Gewurztraminer Riesling*

### GF, DF CLEANSER

Christmas Fizz

### GF, DF CONFIT DUCK

Leg of Confit Duck, mulled wine glaze, pickled cherries,  
puffed rice, charred brussels sprouts  
*2020 Bowen Estate Cabernet Sauvignon*

### GF MANGO MARQUISE

Mareeba mango, white chocolate pearls, textures of tropics  
*Josef Chromy Iced Riesling*

GF: Gluten Free DF: Dairy Free

Please advise our team of any dietary requirements.

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## BOOKINGS ESSENTIAL

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TAMARIND