

This Christmas we would like to invite you, your family and friends, on a trip around the World. Come and enjoy our 6-course degustation, where we will combine the best of local produce from the region we visit, with a diverse display of international cooking techniques and flavours from all over the globe.

**Stop 1 - South America** We will start our journey by travelling along the South American Coastline, a part of the world rich in history. You will be in awe at the abundance of historical relics, architectural and natural wonders, a diverse range of foods and culture, vibrant and colourful cities and absolutely stunning landscapes. Here you will enjoy a fresh King Fish Ceviche made with the classic Pico de Gallo dressing from Peru.

**Stop 2 - Italy** We now travel all the way to, Emilia-Romagna, North East Italy. A region known for its medieval cities, rich gastronomy and beautiful seaside resorts. Imagine yourself sitting in an arched portico lining the cobbled streets enjoying your next course, Fresh House Made Tagliatelle with Porcini mushroom, tomato and fresh ricotta salata.

**Transit in Paris** We travel to France for our next experience, but first a transit in the magnificent city of Paris. The city of romance, lights and art to enjoy a Mimosa Shooter with Mandarin juice, Orange Liqueur and Champagne.

**Stop 3 (a) - Paris** Some of you have chosen to stay on in Paris and enjoy the finer things in life. Take in the Louvre, discover the markets, stand atop the Eiffel tower. Your meal tonight is Classic French, Ocean Trout Papillote, with Panache of baby Vegetables and Champagne cream reduction.

**Stop 3 (b) - Middle East** For those with a taste for more exotic flavours it is off to Dubai in the Middle East. Known for its luxury shopping, ultra-modern architecture set against a spell binding desert backdrop. Enjoy your meal of Lamb Backstrap, served with a fresh and light salad of basmati rice, figs and eggplant tahini.

**Stop 4 - Australia** We make our way back to Australia for a Summer classic, a Passion fruit Pavlova with fresh Mango, Vanilla Chantilly and Mint Sorbet.

Before heading home, we would like to invite you a Coffee and homemade Biscotti to finalise your travel itinerary.

Thank you for choosing The Point. For reservations, please contact [bec@thepointballina.com.au](mailto:bec@thepointballina.com.au) or speak to your waiter to make enquiries

# CHRISTMAS AROUND THE WORLD



## Appetizer

Peruvian King Fish Ceviche with Pico de Loro sauce

## Starter

House made Tagliatelle, with Ricotta Salata, porcini mushroom and fresh tomato

## Palate Cleanser

Mimosa shooter, Mandarin juice, Orange liqueur and Champagne

## Main

Ocean Trout Papillote, with panache of baby vegetables and Champagne cream reduction

## OR

Lamb backstrap with Basmati Rice and a Fig, Coriander and Almond salad, on a smoked Eggplant Puree Tahini

## Dessert

Passion Fruit Pavlova, with fresh mango, Chantilly Cream, marinated Berries in Cointreau and Mint Sorbet

## Coffee

Espresso with Panettone Biscotti

\$130 per person