



Champagne Lunch

FRIDAY 6 DECEMBER | 11:30AM

Raise your glasses to an exquisite experience!

Join us for another exclusive Champagne Lunch at BMD Northcliffe Surf Club.

Indulge in a 5-course culinary journey, meticulously crafted to pair perfectly with a selection of premium Champagnes, all expertly presented by Dean O'Reilly, Champagne Ambassador, Mötet Hennessy.

Tickets
\$250



Veuve Clicquot

REIMS FRANCE



**Veuve Clicquot
Brut Yellow Label**

Arrival Champagne Tower

Veuve Clicquot Extra Brut Series

Oysters

Natural | Salmon Caviar | Japanese Vinaigrette
Mignonette Granita

Veuve Clicquot Rosé NV

Atlantic salmon crudo accompanied by
micro lemon balm, lime dressing & pickled shallot

Veuve Clicquot La Grande Dame 2015

Bush spiced seared sweet potato topped with braised shimeji mushroom,
chervil and fetta salad & drizzled with basil vinaigrette

Veuve Clicquot Vintage Rosé

Black onyx striploin paired with smoky beetroot relish,
seared broccolini, confit cherry tomato and house jus

Veuve Clicquot Rich on Ice

Coconut mousse with pineapple, lime and
passionfruit compote and flourless coconut
sponge on coconut shortbread
topped with mango passionfruit
gel and chocolate garnish

Limited seats
available, so don't
miss your chance to
join us for this unforgettable
Champagne dining experience.

Contact our
functions and events team
on 5539 8091 or email
functions@northcliffesurfclub.com.au