

# MENU

## DECEMBER FESTIVE LUNCH

Three courses 105  
With 2 hour beverage package 140

### ... ENTRÉE ...

Hand crafted burrata, pickled, charred and salted heirloom vegetables, mountain herbs  
Spiced Hiramasa kingfish tartare, black lentil, wild rice crisp  
Split and grilled Clarence River king prawns, chickpea miso sauce  
Aromatic duck leg pastilla, macadamia & sesame cream, black garlic, fennel oil

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### ... MAIN ...

Thirlmere Farm turkey breast, confit garlic and herb stuffing, coconut & cashew paste, tempura sesame leaf  
White miso glazed king salmon, sweet garlic, furikake, micro cos, smoked soy  
250g Cape Grim grass fed sirloin, pickled carrots, charred fermented daikon, puffed beef tendon  
House made cavatelli, local mushrooms, Summer kales, crisp grains

### FOR THE TABLE

Steamed Summer greens, ginger and garlic  
Garlic roasted carisma potatoes  
Mixed leaves from the Petite Bouche farm, lemon and alto olive oil

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### ... DESSERT ...

Christmas pudding ice cream, vanilla scented poached stone fruit, quinoa lace  
Buttermilk chocolate brownie, coconut miso ice cream, Tasmanian cherry jam  
3 seasonal cheeses, dates, compressed fruit, seeded water bread

Beverage package includes house sparkling, white & red wine, standard beer, soft drink & juice (concludes at 3pm).  
Please note a 7.5% discretionary staff gratuity charge will be added to the bill.