

SAMPLE MENU
CHRISTMAS
2020

FOR THE TABLE

SEEDED WATER BREAD *whipped ricotta, seaweed infused salt*

PICKLED MARKET VEGETABLES *toasted hemp seeds*

TO SHARE

OYSTERS BY EWAN MCASH *served with fermented persimmon vinegar*

ENTREE

TATAKI OF WHITE ALBACORE TUNA *finger lime, pickled baby radish, yuzukoshu dressing, crisp wakame*

HAND CRAFTED BURRATA *soybean, preserved lemon, hemp seed dukkah*

SPLIT AND GRILLED CLARENCE RIVER KING PRAWNS *spiced miso butter, puffed potato*

TWICE COOKED LEG OF TINDER CREEK DUCK *organic black barley salad, lovage salsa verde, hemp*

MAIN

ROLLED THIRLMERE FARM TURKEY BREAST *herb, garlic & macadamia stuffing, freekeh, grilled vegetables*

SEARED JACK'S CREEK WAGYU SIRLOIN *charred hispi cabbage, shishito peppers, fresh horseradish miso*

ROASTED CONE BAY BARRAMUNDI FILLET *olive oil poached lobster tail, smoked eggplant, sauce vierge*

HEMP RIGATONI *braised local mushroom, spring kales, cashew paste, reggiano*

FOR THE TABLE

MIXED LEAVES FROM DARLING MILLS *lemon and delicate olive oil*

GARLIC & HERB ROASTED CARISMA POTATOES

CHARRED BROCCOLINI & CAULIFLOWER *macadamia and herb pesto*

DESSERT

VALRHONA DULCE CREMEAUX *cognac roasted figs, fig leaf ice-cream, charcoal meringue*

FROZEN YOUNG COCONUT *passionfruit & pandan custard*

CHEF'S SELECTION OF 3 CHEESES *lavosh, compressed fruit and chutney*

PETIT FOURS

Glazed fruit mince pies

Frozen chocolate dipped Christmas pudding

Raspberry macarons