

FIVE
COURSES

CHRISTMAS DAY

225
PER PERSON

PREMIUM GRADED ROCK OYSTERS

Served with fresh lemon, white balsamic & verjus dressing

dozen | 74

FOR THE TABLE

PUMPKIN & PARMESAN CIAMBELLA

Whipped rosemary cultured butter

TO SHARE

YELLOWFIN TUNA SASHIMI

Oscietra caviar, maple dashi, crispy sushi rice

ENTRÉE

HOUSEMADE WAGYU PASTRAMI

Caramelised shallot

HAND CRAFTED BURRATA

Compressed baby fennel, radicchio & long pepper marmalade, charcoal grissini

HIRAMASA KINGFISH

Cured in organic Gin & Botanicals, salmon roe, citrus & apple salad, miso crème fraiche

LOBSTER & SCALLOP RAVIOLI

White miso glaze, braised shiitake mushrooms, baby peas & coriander shoots

MAIN

THIRLMERE FARM ROASTED TURKEY

Duck, pistachio & apricot stuffing, spiced heirloom carrots, caramelised shallots, scarlet chard

STEAMED AQUINA MURRAY COD

12hr braised organic black lime barley, confit anise, globe artichoke cream

SLOW ROASTED CAPE GRIM SCOTCH FILLET

Soy glazed eggplant, charred broccoli, enoki, confit king mushrooms

POTATO & PISTACHIO GNOCCHI

Asparagus primavera, preserved lemon, snap peas, crispy parmesan

FOR THE TABLE

BAKED KIPFLER POTATOES

Parsley, caper, shallot

MARINATED SUMMER GREENS

Mint, crumbled fetta, toasted seeds

MIXED BABY LEAF SALAD

Lemon, olive oil & chardonnay vinaigrette

DESSERT

VALHRONA DARK CHOCOLATE PUDDING

Spiced poached cherries, brandy buttermilk ice cream

STRAWBERRY & WHITE CHOCOLATE PAVLOVA

Roasted white chocolate & passionfruit cremeux, spiced strawberry & lemon verbena meringue

CHEF'S SELECTION OF CHEESE

Caramelised fig & apple chutney, smoked honey, crispbread

We care about your dietary needs. Please notify staff of any food allergies.

Please note a 7.5% optional gratuity charge will be added to the bill.