

PREMIUM GRADED ROCK OYSTERS

Served with fresh lemon, aged mirin & finger lime mignonette

HALF DOZEN | 48 DOZEN | 92

FOR THE TABLE

WARM ARTISAN SOURDOUGH

Cultured coppertree farm butter

ENTRÉE

HIRAMASA KINGFISH CRUDO

Kombu crusted koshihikari rice, burnt citrus, yuzu sesame

ROCK LOBSTER RAVIOLI

Scorched peppers, confit tomatoes, crushed lobster sauce

SMOKED DUCK BREAST

Poached black cherries, salt baked celeriac & lovage emulsion

HANDCRAFTED BURRATA

White peach & rosemary marmalade, roasted pumpkin, tomato crisp bread

MAIN

12HR SPICE BRINED TURKEY BREAST

Sage & apricot stuffing, maple glazed carrots

CRISPY SKINNED BARRAMUNDI FILLET

Buttered asparagus, salty beach herbs, smoky saffron sauce

SLOW ROASTED GRASSFED TENDERLOIN

Hibachi grilled leeks, black garlic mushrooms, onion soubise

TWICE BAKED THREE CHEESE SOUFFLÉ

Comte, reggiano, buffalo ricotta, roasted chestnuts, treviso & thyme

FOR THE TABLE

ROASTED KIPFLER POTATOES *Sea salt, parsley butter*

SUMMER VEGETABLE SALAD *Beans, greens, tomatoes, mustard & lemon vinaigrette*

DESSERT

VALRHONA CHOCOLATE 'BLACK FOREST' *Poached black cherries, 63% manjari cocoa, aerated double cream*

WHITE PEACH NITRO BRÛLÉE *Roasted peaches, vanilla cold set custard, sugar toffee, peach granita*

ICED MANGO & PASSIOFRUIT PAVLOVA *Mango sorbet, mango & passionfruit salad, roasted white chocolate meringue*

CHEF'S CHEESE SELECTION *Three ripe cheeses, housemade fruit paste & breads*

PETIT FOURS

Homemade 'boozy' mince pies

Christmas pudding chocolate truffles