
CHRISTMAS DAY 2023

PREMIUM GRADED ROCK OYSTERS

Served with fresh lemon, white balsamic & verjus dressing

HALF DOZEN | 48 DOZEN | 92

FOR THE TABLE

HANDMADE PUMPKIN & SAGE BREAD

Whipped chestnut butter

TO START

SOUTHERN ROCK LOBSTER

Koshihikari rice, tomato jelly, white peach

ENTRÉE

LIGHTLY TORCHED HIRAMASA KINGFISH

Finger lime & pink peppercorn mignonette, apple, mint

SKULL ISLAND PRAWN SALAD

Shaved calamari, pickled cucumber, gem lettuce, capers, salmon caviar

DOUBLE SMOKED DRY AGED DUCK

Slow roasted fennel, puffed barley, salted cherry glaze

HAND CRAFTED BURRATA CHEESE

Lemon thyme & roasted apricot marmalade, tomato crisp bread

MAIN

12 HR BRINED TURKEY BREAST

Christmas spiced hazelnut stuffing, brown sugar parsnips

PAN ROASTED MURRAY COD

Caramelised bittersweet endive, dukkah crusted carrots, wild aniseed

SLOW ROASTED JACK'S CREEK SIRLOIN

Grilled asparagus, soy shiitake mushrooms, onion soubise

HANDMADE SPICED PUMPKIN CHITARRA PASTA

Reggiano, sage, black garlic pangrattato

FOR THE TABLE

TRIPLE COOKED ROASTED POTATOES *Confit garlic, rosemary sea salt*

MARINATED GARDEN GREENS *Peas, zucchini, gem lettuce, pine nuts, pomegranate, parsley*

DESSERT

ICED CHRISTMAS PUDDING *Valrhona chocolate, sour cherries, brandy cream*

SALTED CARAMEL CHEESECAKE *Burnt spiced sugar figs, hazelnut praline*

MANGO & PASSIONFRUIT PAVLOVA *Citrus curd, raspberry sherbet meringue*

AUSTRALIAN CHEESE PLATE *House made accompaniments & breads*

PETIT FOURS

Brown butter cakes, homemade cherry jam

White chocolate Christmas pudding truffles

Bacardi 8 and brown sugar jellies

Brandy butter spiced truffles

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