

FIVE
COURSES

CHRISTMAS DAY
2020

225
PER PERSON

PREMIUM GRADED ROCK OYSTERS

Served with fresh lemon, white balsamic & verjus dressing

dozen | 74

FOR THE TABLE

CARROT & PARMESAN GRISINI *Spiced pumpkin & sunflower hummus, onion ash*

TO SHARE

QUEEN SCALLOP TARTARE *Green papaya & spiced mango salad*

ENTRÉE

IBERICO JAMON *Aged balsamic glazed fig, wild rocket & smoked almond brioche*

HAND CRAFTED BURRATA *Fried tomato bread, Turkish pistachios, shaved zucchini salad*

PETUNA OCEAN TROUT CEVICHE *Organic gin & botanicals, roes, citrus & fennel salad, yoghurt labneh*

LOBSTER RAVIOLI *White miso glaze, pickled radish, baby sweet corn, coriander shoots*

MAIN

THIRLMERE FARM ROASTED TURKEY *Duck, sage & walnut stuffing, dried cherries, charred piccolino onions*

STEAMED SNAPPER FILLET *Pumpkin romesco, scorched bull horn pepper, beach herbs*

FLASH SEARED WAGYU BEEF MS6+ *Roasted artichokes, beluga lentils, braised mushrooms, black cabbage*

TEARDROP BARLEY 'RISOTTO' *Portobello mushrooms, pickled cauliflower, aged comte, charred onion, shitake broth*

FOR THE TABLE

CRISP ROASTED KIPFLER POTATOES *Confit garlic, herbs*

STEAMED SUMMER GREENS *Salted citrus & Aleppo pepper dressing*

MIXED SUMMER LEAF SALAD *Lemon olive oil, chardonnay vinaigrette*

DESSERT

ICED DARK CHOCOLATE *Spice roasted strawberries, Turkish pistachio, white chocolate cream, rock biscuit*

COCONUT & SOUR CHERRY PAVLOVA *White chocolate & coconut cremeux, spiced cherry, 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% discretionary gratuity charge will be added to the bill.*