

PREMIUM GRADED ROCK OYSTERS

Served with fresh lemon, white balsamic & verjus dressing

HALF DOZEN | 42 DOZEN | 84

FOR THE TABLE

HANDMADE PUMPKIN & SAGE BREAD

Whipped chestnut butter

ENTRÉE

LIGHTLY TORCHED HIRAMASA KINGFISH

Finger lime & pink peppercorn mignonette, apple, mint

SKULL ISLAND PRAWN SALAD

Spiced dill pickled cucumber, gem lettuce, caper berry, 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

*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.*