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## CHRISTMAS EVE 2023

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### 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*

### 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*

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