

PREMIUM GRADED ROCK OYSTERS

*Served with fresh lemon, white balsamic & verjus dressing*

HALF DOZEN | 48      DOZEN | 92

FOR THE TABLE

WARM A.P BAKERY SOURDOUGH

*Cultured coppertree farm butter*

TO START

CRAB & CAVIAR

*Flaked spanner crab milk bun, oscietra caviar*

ENTRÉE

YELLOWFIN TUNA CARPACCIO

*Crab koshihikari rice, ume plum & citrus soy dressing*

ROCK LOBSTER RAVIOLI

*Tomato & zucchini relish, crushed lobster bisque*

SMOKED DUCK BREAST & FOIE GRAS BUTTER BRIOCHE

*Poached black cherries, cognac pâté, wild fennel, pepperberry*

HANDCRAFTED BURRATA

*Roasted peach, marinated tomatoes, black olive & rosemary crisp bread*

MAIN

12HR SPICE BRINED TURKEY BREAST

*Sage & apricot stuffing, maple glazed carrots*

BUTTER POACHED AQUA MURRAY COD

*Garden peas, gem lettuce, salty beach herbs, smoked scallop cream*

SLOW ROASTED GRASS FED TENDERLOIN

*Smoked onion & chestnut soubise, black garlic mushrooms*

ROASTED PUMPKIN, PARMESAN & SAGE SOUFFLÉ

*Salted caper leaves, buffalo ricotta, crushed pepitas, roasted tomato*

FOR THE TABLE

ROASTED KIPFLER POTATOES *Sea salt, parsley butter*

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

DESSERT

VALRHONA CHOCOLATE 'CHERRY RIPE' *Poached black cherries, coconut cream & snow*

PEACH 'ICED TEA' TRIFLE *Poached & roasted peaches, mascarpone cream, soaked almond sponge*

WHITE CHOCOLATE & PASSIONFRUIT & PAVLOVA *Mango sorbet, mango & passionfruit salad, roasted white chocolate meringue*

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

PETIT FOURS

*Christmas pudding chocolate truffles*

*Brown butter cakes, homemade cherry jam*

*Champagne & white peach jellies*