

WEDNESDAY TO SATURDAY

2 COURSE | 95

FESTIVE LUNCH MENU

12 NOVEMBER - 20 DECEMBER

FROM 12 NOON

3 COURSE | 120

SNACKS

SPANNER CRAB MILK BUNS (2) | 36

Tomato, green olive

WAGYU RIB FINGERS (2) | 34

Horseradish, chive, lemon

PREMIUM GRADED ROCK OYSTERS

Fresh lemon, aged mirin & finger lime mignonette

1/2 dozen | 48 dozen | 92

3 COURSE SET \$90

CHRISTMAS SPICED PORK & PISTACHIO MORTADELLA

Caramelised fig jam, cognac pâté, grilled sourdough

12HR SPICE BRINED TURKEY BREAST

Sage & apricot stuffing, brown sugar parsnips

MANGO & PASSIONFRUIT PAVLOVA

Passionfruit curd, coconut cream, citrus meringue

ENTRÉE

COLD SMOKED HIRAMASA KINGFISH *Lemon oil, capers, cucumber yoghurt, fennel pollen* | add caviar +25

MISO GLAZED SALMON *Sticky eggplant, soy shiitake mushroom, purple radish, toasted sesame*

HANDCRAFTED BURRATA *Poached peach, slow roasted pumpkin, crushed pepitas & bitter leaves*

CHRISTMAS SPICED PORK & PISTACHIO MORTADELLA *Caramelised fig jam, cognac pâté, grilled sourdough*

TASTE OF THE SEA SHARING PLATE | 40pp (minimum 2 people)

Rock oysters, skull island prawns, spanner crab, kingfish & tuna crudo, scallop ceviche

MAIN

12HR SPICE BRINED TURKEY BREAST *Sage & apricot stuffing, brown sugar parsnips*

HOT SMOKED DUCK BREAST *Poached black cherries, roasted gem lettuce, shaved chestnuts*

PAN-FRIED POTATO, PARMESAN & SAGE GNOCCHI *Tomato & chili jam, roasted artichoke hearts*

CRISPY SKINNED BARRAMUNDI FILLET *Salt crusted fennel, fat green olives, burnt orange*

CAPE GRIM 300G DRY AGED SIRLOIN *Black garlic roasted mushrooms, capers, vine ripened tomatoes* | +30

VEGETABLES & SALADS

ROASTED KIPFLER POTATOES *Sea salt, parsley butter*

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

DESSERT

BAKED VALRHONA DARK CHOCOLATE *Poached cherries, burnt orange cream*

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

MANGO & PASSIONFRUIT PAVLOVA *Passionfruit curd, coconut cream, citrus meringue*

CHEF'S CHEESE SELECTION *Three ripe cheeses, house-made fruit pastes & breads*

Please notify staff of any allergies you may have.

A 10% staff gratuity will be added to the final bill for groups of 8+ (Monday - Saturday). A 15% surcharge applies on Sunday and public holidays.

All card transactions incur a 1% surcharge.