

ENTRÉE

YELLOWFIN TUNA CARPACCIO

*Flaked crab, Koshihikari rice, macadamia cream, finger lime*

STRACCIATELLA CHEESE

*White peach & lemon thyme marmalade, crushed pistachios, bitter leaves*

FLASH SEARED SCALLOPS

*Scorched piquillo peppers, salt cod brandade, black olive, confit garlic*

TWICE COOKED TINDER CREEK DUCK

*Black cherry, shaved cauliflower, caper, parsley, cherry gastrique*

MAIN

12 HR BRINED TURKEY BREAST

*Christmas spiced hazelnut stuffing, brown sugar parsnips*

PAN ROASTED SNAPPER FILLET

*Confit & candied tomatoes, wild fennel & summer shoots*

CHARGILLED LAMB RUMP

*Persian spiced cauliflower, pomegranate, toasted pine nuts, crushed mint*

CARAMELISED CAULIFLOWER

*Wild mushroom risotto, Reggiano, parsley & lemon pangrattato*

SLOW ROASTED JACKS'S CREEK SIRLOIN

*Grilled asparagus, soy shiitake mushrooms, onion soubise*

Supplement | 20 Gem lettuce

FOR THE TABLE

TRIPLE COOKED ROASTED POTATOES *Confit garlic, rosemary sea salt*

MARINATED GARDEN GREENS *Peas, zucchini, gem lettuce, pine nuts, pomegranate, parsley*

DESSERT

MANGO & PASSIONFRUIT PAVLOVA

*Citrus curd, raspberry sherbet meringue*

BAKED VALHRONA DARK CHOCOLATE

*Sour cherry sorbet, whipped brandy cream*

BURNT SUGAR VANILLA CUSTARD

*Roasted peaches, Rosé granita*

AUSTRALIAN CHEESE PLATE

*House made accompaniments & breads*