

3 COURSES
130 PER PERSON

GROUP DINING FESTIVE LUNCH MENU

2 HR BEVERAGES
+70 PER PERSON

10 - 30 guests

SNACKS

OSCIETRA CAVIAR TARTLETS (2) | 56

Horseradish crème fraîche

MOZZARELLA MILK BUNS (2) | 22

Ibérico jamón, green olive

ORTIZ ANCHOVY TOAST (2) | 26

Apple, chives, crème fraîche

3 COURSE SET \$110

CHRISTMAS SPICED DUCK & FIG MORTADELLA

Caramelised fig jam, cognac pâté, grilled sourdough

12HR SPICED BRINED TURKEY BREAST

Smoked bacon & shallot stuffing, maple & mustard glazed carrot

BAKED VALRHONA CHOCOLATE TART

Sour cherry sorbet, whipped brandy cream

PREMIUM GRADED ROCK OYSTERS

Fresh lemon, aged mirin & finger lime mignonette

1/2 dozen | 48 dozen | 92

Add oscietra caviar | 12 each

TASTE OF THE SEA SHARING PLATE

East 33 sydney rock oysters, skull island prawns,

fraser island spanner crab, kingfish crudo,

grilled scallops, salmon caviar & crème fraîche

80pp (minimum 2 people)

ENTRÉE

YELLOWFIN TUNA CRUDO *Yuzu & ume plum sesame, pickled wasabi shoots, crispy sushi rice*

RARE SEARED PETUNA OCEAN TROUT *Burnt citrus, confit fennel, pink pepper & crushed lobster sauce*

HANDCRAFTED BURRATA *Marinated ripe tomatoes, white peach, black olive & lemon thyme crostini*

CHRISTMAS SPICED DUCK & FIG MORTADELLA *Caramelised fig jam, cognac pâté, grilled sourdough*

MAIN

12HR SPICED BRINED TURKEY BREAST *Smoked bacon & shallot stuffing, maple & mustard glazed carrot*

NORI & SHIITAKE MUSHROOM CRUSTED CAULIFLOWER *Barley risotto, charred onion kombu dashi*

MISO GLAZED SALMON *Crispy pickled eggplant, golden sesame, peppered radishes & shoots*

SLOW ROASTED JAC WAGYU RUMP MS 8+ *Black garlic roasted mushrooms, capers, vine ripened tomatoes*

FOR THE TABLE

ROASTED KIPFLER POTATOES *Confit garlic, rosemary sea salt*

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

DESSERT

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

BAKED VALRHONA CHOCOLATE TART *Sour cherry sorbet, whipped brandy cream*

PEACHES & CREAM *Poached & roasted peaches, rose cream, pistachio sponge*

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

Please notify staff of any allergies you may have.

A 10% staff gratuity will be added to the final bill for group dining.

A 15% surcharge applies on Sunday and public holidays. All card transactions incur a 1% surcharge.