

# MENU

## CHRISTMAS EVE

Three courses 125

### FOR THE TABLE

Crisp ancient grain flat breads, served with whipped ricotta and a seaweed salt

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### ... ENTRÉE ...

Seared scallops, black quinoa, lime, chilli and raw zucchini, coriander, scorched tomatoes, seeded labneh

Slow cooked Milly Hill lamb shoulder pastilla, caramelised onions, golden sultanas, macadamia and sesame cream, black garlic, fennel oil

Glazed king salmon, torched rare, white miso, sweet garlic, red baby cos, squid ink cracker, smoked soy, furikake, wakame oil

Spiced ruby tuna tartare, black lentils, cultured buttermilk, crisp sunflower and seaweed, virgin soy  
Cognac cured cervena venison loin, charred brassicas, agave & black pepper dressing, deer milk skin

Fermented heirloom vegetables, pickled, salted and aged, parmesan custard, chilli oil, puffed rice, mountain herbs and flowers

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### ... MAIN ...

Glazed Cone Bay barramundi fillet, confit river prawns, romesco, raw almonds, black olive and puffed red quinoa, local greens

Seared Spencer Gulf hiramasa kingfish fillet, portobello mushroom, confit echallot, miso roasted wheat berries, brown rice vinegar sauce

Seared Wagyu rib blade, fermented charred daikon, pickled baby carrots, yuzukoshu vinaigrette, puffed beef tendon

Melanda Park free range pork fillet, roasted with potato crackling, smoked eggplant, brazil nut, spinach puree, burnt onion ash, marjoram

Twice cooked Tinder Creek farm duckling, 5 day dry aged duck breast, confit leg, szechuan roasted pineapple, coconut & cashew paste, sesame leaf tempura

Mottainai Omega lamb, sumich carrot & olive oil fed, bbq lamb leg, cooked over coals, sheep curd & freekeh stuffed piquillo, pickled cheong gochu pepper, charred sugarloaf cabbage

Tofu pasta cannelloni, cashew 'ricotta' roasted capsicum and kale cannelloni, roasted walnut salsa, garlic kale leaves, bronze fennel oil

### MAIN COURSE SERVED WITH

Roasted carisma potatoes, garlic & spring onions

Wok tossed spring greens with chilli, crushed ginger

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### ... DESSERT ...

A plate of chocolate textures #7

Rhubarb & custard, smoked hay ice cream, crisp quinoa lace

Sweet market garden, candied fennel, carrot, beetroot, almond milk sorbet, aerated matcha

O lamington, coconut miso, aerated chocolate sponge, cherry jam, burnt coconut

Hot raspberry & chocolate top soufflé, freeze dried raspberry ice-cream

Chef's selection of cheese with dates, compressed fruit, pastes and seeded water breads

Please note a 7.5% discretionary staff gratuity charge will be added to the bill .