

# MENU

## CHRISTMAS DAY

### **FOR THE TABLE**

Seeded water bread, whipped ricotta, seaweed infused salt

### **TO SHARE**

Oysters by Ewan McAsh, served with sweet apple vinegar

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### ... ENTRÉE ...

Spiced ruby tuna tartare, organic black lentil, cultured buttermilk, crisp sunflower & nori

Split and grilled Clarence River king prawns, chickpea miso butter, native greens

Spiced duck and chicken pastilla, creamed macadamia and sesame, black garlic, fennel oil

Almond and white soy tofu, pickled, fermented & charred mountain vegetables, chilli oil

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### ... MAIN ...

Rolled Thirlmere Farm turkey breast, herb, garlic and macadamia stuffing, miso roasted wheatberries, confit eschallots, local mushrooms

Roasted fillet of Cone Bay barramundi, olive oil poached lobster tail, romesco, puffed grains

Cape Grim grass fed sirloin (300g), charred fermented daikon, pickled carrots, yuzukoshu, crisp tendon

Tofu pasta cannelloni, cashew cheese, roasted capsicums, kale, walnut salsa & garlic kale leaves

### **FOR THE TABLE**

Mixed leaves from the Petite Bouche farm, spiced sambal dressing, sesame

Garlic & herb roasted carisma potatoes

Charred broccolini and cauliflower, salsa verde

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### ... DESSERT ...

Bitter chocolate and sea salt tart, dulce cremeux, cocoa nib, nut crunch & frozen peanut

Fresh mango and passionfruit, deer milk ice cream, white chocolate, charred meringue

Chef's selection of 3 cheeses, lavosh, compressed fruit, and chutney

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### **PETIT FOURS**

Glazed fruit mince pies

Frozen chocolate dipped Christmas pudding

Raspberry macarons

Please advise of any special dietary requirements at time of booking