

# Merry Christmas!

\$185.00 per person

## Amuse Bouche

Cherry, Blueberry & Strawberry Sorbet  
Fresh Pomegranate, Mint

## Entrée

Sesame Crusted Yellow Fin Tuna  
Soft Cooked Pullet Egg, Olive Cheeks, Chipotle Aioli, Wasabi Roe,  
Fresh Garden Greens, Lime (GF)

Or

Tempura Ricotta filled Zucchini Flowers  
Pumpkin, Pine nuts, Basil, Rocket Pesto

## Mains

Cherry Glazed Confit of Pork  
Celeriac Puree, Quinoa, Pickled Radish, Port Jus (GF)

Or

Wild Salt Water Barramundi  
Native Greens, Bok Choy, Parsnip & White Miso Puree, Salt Cured Salmon Roe, Sea  
Urchin Beurre Blanc, Basil Oil  
(GF)

Or

Wild Mushroom Risotto, Parmesan Wafer  
Basil Oil, Truffle Foam (V) (GF)

## Dessert

Traditional Christmas Fruit Mince Pie  
Brandy Crème Anglaise

Or

Mini Pavlova, Fresh Fruit  
Chantilly Cream

## Petit Fours

Christmas cookies & Vanilla Milk  
Tea Or Coffee