

Merry Christmas!

\$185.00 pp

Amuse Bouche

Cherry & Strawberry Sorbet
Fresh Pomegranate, Mint

Entrée

King Prawn Cocktail
Baby Cos, Avocado, Chive Aioli, Salmon Roe (GF)

Or

Tempura Ricotta filled Zucchini Flowers
Pine nuts, Basil, Currants, Honey, Basil Pesto (V)

Mains

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

Or

Wild Salt Water Barramundi
Katsuobushi & Porcini Broth, Green Tea Soba Noodles, Enoki Mushroom,
Broccolini, Nori, Crisp Garlic, Peas, Smoked Roe, Green Lip Mussels

Or

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

Dessert

Traditional Christmas Pudding
Brandy Crème Anglaise

Or

Mini Pavlova
Fresh Fruit, Chantilly Cream

Petit Fours

Christmas cookies & Vanilla Milk
Tea Or Coffee