



# CHRISTMAS MENU

Welcome cocktail on arrival

## ENTRÉE

Freshly Shucked Oysters + Cucumber + Champagne Vinegar  
Local Burrata + Figs + Roasted Peach + Olives + Balsamic  
Slow Cooked Pork Belly + Celeriac + Caramelised Apple Sauce  
Kingfish Ceviche + Burnt Orange + Chive Lime

## MAINS

Turkey + Pistachio Crumble + Sweet Potato  
Porchetta + High Country Pork + Apricot + Sage  
250g Black Angus Striploin + Black Garlic + Carrot + Horseradish  
Asparagus & Zucchini Tart + Manchego Cheese + Truffle  
Blue Eye Cod + Macadamia Pangritata + Orange Glazed Witlof

## SIDES

Cauliflower + Chestnut Butter + Tarragon  
Brussell Sprouts + Pistachio + Parma Ham  
Roasted Potato + Sage + Parmesan

## DESSERT

Christmas Pudding + Cranberries + Brandy Anglaise  
Raspberry Trifle + Custard + Mascarpone + Pistachio  
Apple Tart + Gingerbread Crumble + Coconut Ice Cream  
Pavlova + Rhubarb Compote + Roasted Peaches

\$245 PER ADULT