



CHRISTMAS DAY MENU

\$155 pp including Bon Bon's

Brioche Bread Roll

Served with whipped plain butter

COURSE ONE

CANAPE PLATTER

Smoke salmon and dill goats cheese tartlet, natural oyster with bloody mary salsa, coconut cider battered prawn with mango chilli

Course Two ~ Please select

CRAB AND AVOCADO TART

Sand crab meat with dill mayo and avocado salsa in a pastry case, with pearl caviar

LOBSTER ARANCINI

Panko crumbed lobster pieces and risotto with parmesan wafer and tomato vinaigrette

CHICKEN LIVER PARFAIT

Creamy smooth chicken livers with port wine and thyme jelly, balsamic onions and brioche crisp

Course Three

REFRESHER

Green apple sorbet

Course Four

MAIN TASTER

CHAR SUI DUCK BREAST

Char sui sliced roast duck breast, seared scallops, roast pumpkin

WAGYU EYE FILLET (GF)

Char grilled wagyu eye fillet medallions, creamy mashed potato, truffle mayo

CORAL TROUT (GF)

Pan seared coral trout, potato galette, champagne sabayon

Course Five ~ Please select

CHRISTMAS PUDDING TRIFLE

Brandy fruit pudding, raspberry jelly, vanilla bean custard, double cream

SUMMER PAVLOVA

Marshmallow pavlova with mango salsa

CHOCOLATE GANACHE TART

Chocolate gelato and macadamia praline



Please advise any food allergies prior
and/or at the time of booking