

CHRISTMAS DAY

UPON ARRIVAL

HOUSE-MADE FOCACCIA / PEPE SAYA CULTURED BUTTER /
OLSSONS SMOKED SEA SALT

SUMMER TART / WHIPPED GOATS CURD / SUGAR SNAP PEAS / FRIED LEEK

STARTERS

COFFIN BAY OYSTERS / GREEN APPLE MIGNONETTE

WILD KINGFISH CEVICHE / SMOKED CRÈME FRAICHE /
HEIRLOOM TOMATO / VERJUICE / WILD RICE

BEEF CARPACCIO / ROCKET / AGED BALSAMIC / DIJON / CAPERS / CURRANTS

MAINS

SLOW ROASTED BEEF PRIME RIB / HORSERADISH CREAM / VEAL JUS / BEAN SALAD

WOOD FIRED ½ NOMAD CHICKEN / SALSA BRAVA / MILD PIPPARAS /
BURNT LEMON YOGHURT / PARSLEY

SIDES

WALDORF SALAD

FRIES / HERB SALT / CHIMMICHURRI AIOLI

DESSERT

CHERRY TRIFLE / VANILLA / FRUIT SPONGE / ANGLAISE / DARK CHOCOLATE

MADELINE'S / WHITE CHOCOLATE GANACHE /
SALTED CARAMEL / VANILLA BEAN ICE CREAM

AVAILABLE TO PRE-ORDER

SEAFOOD PLATTER / ½ CRAYFISH / ½ KG PRAWNS - \$150

OSCIETRA CAVIAR BUMP (15G) / VODKA SHOT - \$40