



CHRISTMAS LUNCH MENU

TO START

Rosemary, Sea Salt, Olive Oil Focaccia & Cultured Butter

Amuse Bouche

Sydney Rock oysters, Oscietra black caviar, blood lime vinegar, champagne gel (MWG, DF, NF)

FIRST COURSE

Skull Island Tiger Prawns

Avocado, Jeow Bong, burnt citrus, samphire (MWG, DF)

SECOND COURSE

Turkey Ballotine

Chestnut and sage stuffing, potato duchess, poached fig, crispy Jerusalem artichoke, jus gras (MWG)

or

Beef Two Ways

Rangers Valley grilled eye fillet, braised beef bar, pickled kohlrabi, sweet potato, cherry beef jus (MWG, DF)

THIRD COURSE

White Christmas Wreath

White chocolate, vanilla namelaka, berry cremeux, Griotte cherry gel, ginger sable (MWG, NF)

TO FINISH

Petite Fours

Tea and Coffee



CHRISTMAS LUNCH MENU

VEGETARIAN / VEGAN

TO START

Rosemary, Sea Salt, Olive Oil Focaccia & Balsamic

Amuse Bouche

Wild mushroom pate, crispy rye sourdough, candied cranberry, Champagne gel

FIRST COURSE

Compressed Terrine

Summer roast vegetables, romesco, olive crumble, brioche

SECOND COURSE

Beetroot Risotto

Medley of beetroot, carnaroli rice, wilted spinach, cream cheese (MWG)

THIRD COURSE

White Christmas Wreath

Vanilla Namelaka, berry cremeux, Griotte cherry gel, ginger sable (MWG, NF, VE)

TO FINISH

Petite Fours

Tea and Coffee