

Merry Christmas

AMUSE-BOUCHE

Cucumber, Crab, Salmon roe

Compressed cucumber, mint & cucumber gel, crab and avocado mousse, salmon roe, herbs

ENTRÉE

Seafood plate

Oyster two ways – natural, wasabi and Yuzu

Citrus cured salmon gravlax, lemon caper cream cheese, blinis

Tiger prawns, cocktail sauce, baby iceberg lettuce, and pickled cucumber

MAIN

Select one dish

Turkey Roulade

Dry fruit and nut mix, duck fat roasted kipfler, heirloom carrot, broccolini, cranberry jus

Beef two ways

4 hour cooked sirloin, café de Paris, Yorkshire pudding grilled, red wine gastrique smoked spiced brisket, pickled red cabbage slaw, petite herbs

Tasmanian Salmon

Fremantle octopus and tuna stuffed baby squid, green beans, carrot fennel, and red radish salad

Gnocchi

Ricotta and zucchini parcels with roasted tomato and pepper sauce

DESSERT

Share platter

Christmas inspired trio of desserts