

PREMIUM GRADED ROCK OYSTERS

Served with fresh lemon, white balsamic & verjus dressing

HALF DOZEN | 48 DOZEN | 92

FOR THE TABLE

WARM ARTISAN SOURDOUGH BREAD

Cultured coppertree farm butter

TO START

CRAB & CAVIAR

Flaked spanner crab milk bun, oscietra caviar

ENTRÉE

YELLOWFIN TUNA CARPACCIO

Crab koshihikari rice, ume plum & citrus soy dressing

ROCK LOBSTER RAVIOLI

Tomato & zucchini relish, crushed lobster bisque

SMOKED DUCK BREAST & FOIE GRAS BUTTER BRIOCHE

Poached black cherries, cognac pâté, wild fennel, pepperberry

HANDCRAFTED BURRATA

Roasted peach, marinated tomatoes, black olive & rosemary crisp bread

MAIN

12HR SPICE BRINED TURKEY BREAST

Sage & apricot stuffing, brown sugar parsnips

BUTTER POACHED BLUE EYE COD

Garden peas, gem lettuce, salty beach herbs, smoked scallop cream

SLOW ROASTED GRASS FED TENDERLOIN

Smoked onion & chestnut soubise, black garlic mushrooms

ROASTED PUMPKIN & SAGE PAPPARDELLE

Salted caper leaves, feta, crushed pepitas, persevered lemon, reggiano

FOR THE TABLE

ROASTED KIPFLER POTATOES *Confit garlic, rosemary sea salt*

SUMMER VEGETABLE SALAD *Beans, greens, tomatoes, mustard & lemon vinaigrette*

DESSERT

VALRHONA CHOCOLATE 'CHERRY RIPE' *Poached black cherries, coconut cream & snow*

PEACH 'ICED TEA' TRIFLE *Poached & roasted peaches, mascarpone cream, soaked almond sponge*

WHITE CHOCOLATE & PASSIOFRUIT & PAVLOVA *Mango sorbet, mango & passionfruit salad, roasted white chocolate meringue*

CHEF'S CHEESE SELECTION *Three ripe cheeses, housemade fruit paste & breads*

PETIT FOURS

Homemade 'boozy' mince pies

Christmas pudding chocolate truffles

Brown butter cakes, homemade cherry jam

Champagne & white peach jellies