## CHRISTMAS LUNCH / DOOT DOOT DOOT

A time for heart, happiness and the company of the ones you love. A time for indulging lifes true luxuries, to sip beautiful wines, salut to the years precious moments, successes, trials and tribulations.

Delight in a beautifully curated festive dining experience this season, a sympohony of gastronomic cheer, composed by our executive chef, Michael Wickham.

ON ARRIVAL Caviar bump and sparkling

## SNACKS

Prawn spring roll, nasturtium Supreme broth, puffed wild rice Spelt crisp, smoked onion emulsion

## SHARED ENTREE

Tomato salad, torn burrata, black truffle pesto (v) Kingfish ceviche, miso, pickled nectarine, lavosh Beef Tataki, whipped cod roe, horseradish, watercress

## MAIN (Choose)

Rolled turkey, pancetta, kifpler potatoes, heirloom carrots Red snapper, shellfish & saffron fregola, preserved lemon, bisque Mushroom ravioli, blackened onion, parmesan foam, sage (v)

DESSERT (Choose) Christmas pudding Eton mess

As this is a set menu, no dietaries can be accommodated.

Please note that we have a 17% surcharge on all public holidays and 0.7% surcharge on all card payments.

