



Christmas

DAY LUNCH

MENU

Homemade Sourdough & Citrus Butter

Cured Salmon, Black Tiger Prawn, Roe
Pickled Fennel & Finger Lime Dressing

Wagyu Beef Eye Fillet
Peas & Mint Purée, Caramelised Root Veg
Cognac & wine Jus Reduction

Sweet Potato Sorbet
Tossed Walnut, Crumbed Roquefort

Christmas Gingerbread Crème Brulée
Cinnamon Ice Cream

5 Courses \$175 pp
with wine pairing +\$80