



## LUNCH & DINNER

# Christmas MENU

Homemade Sourdough & Citrus Butter \*

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

Wagyu Beef Eye Fillet  
Pea & Mint Purée, Caramelised Root Veg  
Cognac & Wine Jus Reduction

Sweet Potato Sorbet  
Toasted Walnut, Crumbed Roquefort

Christmas Ginger Bread Crème Brûlée  
Cinnamon Ice Cream

**175.00 per guest | Wine Pairing 80.00**

Menu is Gluten Free except for items marked \*  
Gluten free option available upon request  
Public Holiday 15% Surcharge  
Menu & Paired Wine Exempt from Surcharge