

Christmas day dinner



Kingfish sashimi, ginger & eschallot dressing, Persian feta

Manuka smoked salmon, fennel, orange glazed carrot, crème fraiche

Glazed leg ham, fig, asparagus, watercress

Organic egg crab omelette, enoki mushroom & herbs, miso mustard broth



Grilled barramundi, Israeli cous cous, diced prawn, tomato, cucumber, dill

Scotch 300g – Riverina NSW 100 day grain fed MBS 2+, grilled broccolini,
Bearnaise

Marinated turkey breast, chestnut, kale, onion, apple, broccolini

Pan-fried gnocchi, mozzarella, tomato, asparagus, peas, goat's cheese
dressing, basil

Chef's sides for the table



Christmas pudding bomb Alaska, cherries, orange, brandy anglaise

Coconut panna cotta, mango, lychee, macadamia

Vanilla crème brulee, macadamia biscotti

Selection of sorbets

