



CHRISTMAS

Lunch

Sonoma Bakery sourdough selection, Pepe Saya cultured butter

SEAFOOD

Huon Valley smoked trout roulade, dill mascarpone, trout caviar, lemon myrtle

Freshly shucked Sydney Rock oyster, karkalla and finger lime mignonette

Citrus-cured Bass Strait scallop, wasabi and avocado emulsion, lemon balm

Tuna tartare, buttermilk crumpet, smoked crème fraîche

Blue swimmer crab tartlet, bergamot, baby cos

Poached Skull Island king prawn, lemon verbena cocktail sauce

LARDER

Pork and pistachio terrine, fig preserve

Jamón Ibérico, Wagyu bresaola, finocchiona salami

Pyengana cheddar, Milawa goat's brie, Cashel Blue

Marinated olives, pickles, quince, sourdough and lavosh

Baby cos lettuce, foraged nasturtium, sugar snap peas, pickled shallots, green goddess dressing

PASTURE

Byron Bay Berkshire pork porchetta, fennel, black garlic, wattleseed

Chicken galantine, macadamia, cranberry, confit garlic and thyme

Paris mash, roasted root vegetables, madeira jus

CLEANSER

Meyer lemon sorbetto, torched bay meringue

DESSERT

‘Snowy Christmas’

White chocolate sphere, spiced pear compote, chestnut mousse,
vanilla snow, honey ice cream

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House-made gingerbread man





CHRISTMAS *Lunch*

Sonoma Bakery sourdough selection, Pepe Saya cultured butter

TIER ONE

Whipped brie crumpet, truffle honey
Miso-glazed mushroom skewer, pine nut crumble
Comté cream gougère
Goat's cheese and chive tartlet, finger lime
Potato terrine, wild garlic
Onion bhaji, lemon myrtle labneh

LARDER

Baby leek terrine, miso emulsion
Roasted chickpea 'scotch egg', curry mayonnaise
Pyengana cheddar, Milawa goat's brie, Cashel Blue
Marinated olives, pickles, quince, sourdough and lavosh
Baby cos salad, foraged nasturtium, sugar snap peas, pickled shallots, green goddess dressing

PASTURE

Charred cauliflower steak, fermented green chilli chimichurri, black garlic cauliflower cream
Summer pea risotto, Meredith goat's cheese, river mint, candied walnuts
Paris mash, roasted root vegetables

CLEANSER

Meyer lemon sorbetto, torched bay meringue

DESSERT

'Snowy Christmas'
White chocolate sphere, spiced pear compote, chestnut mousse,
vanilla snow, honey ice cream
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House-made gingerbread man





CHRISTMAS

Children's Menu



Sonoma Bakery sourdough selection, Pepe Saya cultured butter

ENTREE

Slow-braised beef cheek Bolognese,
rigatoni, Grana Padano

MAIN

Slow-roasted Wagyu beef, Paris mash,
baby broccoli, rich beef jus

DESSERT



Christmas trifle of Madeira cake, raspberry jelly,
summer berries, white chocolate