



Festive Menu

First Flavours – to share

Burrata, grilled leeks, hazelnuts, and salsa Verde

Salmon gravlax with buttermilk dressing, roasted dill pickled cucumbers, smoked caviar served with fennel seed cracker

Main Event – choose a main

Herb roasted turkey breast, turkey leg presse, carrot and star anise puree, roasted parsnip, turkey sauce

Seared bass, cep mushroom puree, roasted celeriac and crème fraiche dashi

Pumpkin and ricotta cappellacci, hazelnut, sage and parmesan

Share the sides

Mashed potato, brussels sprouts and ponzu

Grandma's baked stuffing

Cranberry sauce

Sweet treats

Frozen Yule Log, chocolate sponge, hazelnut and chocolate semifreddo

Christmas pudding with brandy butter ice cream

\$488

Please let us know if you have any dietary requirements
10% service charge