



Christmas

SET DINNER

24 - 25 DEC 2023

APPETISERS

King Salmon Tartar

Tomato consommé, tapioca cracker, salmon roes

or

Serrano Cured Ham & Truffle Cheese

Arugula, pomegranate, lemon, extra virgin olive oil

or

🌿 Roasted Heirloom Cauliflower & Fig Salad

Hazelnut, radicchio, butter lettuce, basil, cinnamon, balsamic dressing

or

Seafood Platter

King crab leg, scampi, oysters, clams, prawns

*Additional supplement of \$288 pp (min. 2 persons)

SOUP

🌿 Pumpkin, Carrot & Ginger Cream Soup

Mint, pumpkin seed, herbs croutons

MAINS

Grilled New Zealand Barramundi Fillet

Zucchini, fennel, lobster cream sauce

or

Roasted US Turkey Roulade

Stuffed with chicken mousse, chestnuts, raisins, herbs, roast turkey jus

or

Grilled Australian Black Angus Sirloin

Roasted potato, broccolini, semi-dried cherry tomatoes, veal jus

or

🌿 Baked Conchiglie Rigate

Stuffed with wild mushroom, herb, buffalo mozzarella, cherry tomato sauce

DESSERT

Traditional Christmas Pudding

Brandy custard

TEA / COFFEE

4 COURSE

758 pp



Christmas

SET LUNCH

24 - 25 DEC 2023

APPETISERS

Beef Carpaccio

Rocket, parmesan cheese, lemon, black truffle dressing

or

Tuna, Fig, Roasted Heirloom Cauliflower Salad

Hazelnut, radicchio, butter lettuce, basil, cinnamon, balsamic dressing

or

Pumpkin, Carrot & Ginger Cream Soup

Mint, pumpkin seed, herbs croutons

MAINS

Grilled New Zealand Barramundi Fillet

Zucchini, fennel, lobster cream sauce

or

Roasted US Turkey Roulade

Stuffed with chicken mousse, chestnuts, raisins, herbs, roast turkey jus

or

Baked Conchiglie Rigate

Stuffed with wild mushroom, herb, buffalo mozzarella, cherry tomato sauce

or

Grilled Australian Black Angus Sirloin

Finger potato, broccolini, semi-dried cherry tomatoes, veal jus

*Additional supplement of \$60 pp

DESSERT

Traditional Christmas Pudding

Brandy custard

TEA / COFFEE

3 COURSE

458 pp



Christmas
KIDS SET DINNER
24 - 25 DEC 2023

MAINS

Grilled New Zealand Barramundi Fillet

Zucchini, fennel, lobster cream sauce

or

Roasted US Turkey Roulade

Stuffed with chicken mousse, chestnuts, raisins, herbs, roast turkey jus

or

Grilled Australian Black Angus Sirloin

Roasted potato, broccolini, semi-dried cherry tomatoes, veal jus

DESSERT

Traditional Christmas Pudding

Brandy custard

TEA / COFFEE

2 COURSE

458 pp