CHRISTMAS DAY

Degustation Lunch

CANAPÉS

Scallop crudo with yuzu pearls and fried capers · *gf df i*
Goat curd tart with honey, walnuts and lemon myrtle · *v*
Sweet glazed chicken skewer with pink peppercorn mayo · *gf df*

Paired with | G.H. Mumm Cordon Rouge Brut NV

FIRST COURSE

Kingfish crudo, saffron rice crisp, sea vegetables,
lemongrass gel and coconut dressing · *gf df a*

Paired with | Jim Barry Florita Reisling

SECOND COURSE

Wood-fired quail, confit leek, celeriac and apple purée,
red wine demi-glace · *gf*

Paired with | Yabby Lake Pinot Noir

INTERMEZZO

Buttermilk sorbet with mandarin marmalade

MAIN

Lamb two ways, grilled lamb medallion with a lemon herb crust,
pressed lamb shoulder, pea and mint purée, charred cauliflower and thyme jus

Paired with | Langmeil Orphan Bank Shiraz

DESSERT

Christmas pudding crème brûlée, strawberry mousse,
gingerbread cookie and spiced whipped ganache

Paired with | De Bortoli 'Noble One' Botrytis Semillon

If it's important to you, it's important to us. Please advise our team of any dietary requirements.
GF – Gluten-free | DF – Dairy-free | V – Vegetarian | VE – Vegan | A – Australian Seafood | I – Imported Seafood

The Fireplace