

CHRISTMAS DAY LUNCH

STARTERS

JEAN PIERRE BAKERY LEMON MYRTLE SOUR DOUGH v
whipped butter and sea salt

AMUSE

spanner crab croquette, yuzu aioli
cheddar and black garlic gougere v

ENTREE

SEAFOOD PLATTER GF+DF
oysters, prawns, bugs, ceviche, pickled mussels

ADD ON OSCIETRA CAVIAR 30G \$275

MAINS

CAPE GRIM SCOTCH FILLET GF
red wine jus

CORAL TROUT GF
champagne velouté and salmon roe

SIDES

FARM LEAVES SALAD GF+DF+V+VG
sherry vinaigrette

ROASTED ZUCCHINI DF+V
almond cream, granola

POTATO GRATIN GF+V

DESSERT

PAVLOVA GF
rhubarb and strawberry compote, mango sorbet
ADD ON SELECTION OF LOCAL CHEESE; LAVOSH AND HONEYCOMB \$30PP