CHRISTMAS MENU

ENTRÉE

Spicy chili-mango seared scallops (I)
Served with a tart orange-cranberry drizzle and fresh pomegranate seeds

Maison terrine with pickled nectarines
Toasted brioche crostini, cornichons, micro-greens

MAIN

Turkey Fig and Apple Roulade
Served with duck-fat roasted lemon and rosemary potatoes, topped with goat's cheese.

Crispy Skin Baby Snapper (A)
Served with vegetable slaw of shaved fennel, white cabbage, fresh grapefruit and radish with tarragon-infused vinaigrette

DESSERT

Bûche de Noël (Yule Log Cake)
Chocolate roulade sponge cake, cream filling, decadent chocolate ganache bark.

Ginger Cookies & Cinnamon Vanilla Cheesecake
Creamy vanilla cheesecake on a buttery ginger biscuit crust, delicately spiced with cinnamon.

2-Course Set A Menu (Entrée + Main); $78
2-Course Set B Menu (Main + Dessert): $72
3-Course Set Menu (Entrée + Main + Dessert): $99

Please note, a 10% surcharge applies on Sunday and a 15% surcharge on all public holidays. Please note, bills can be split once into two equal payments.

A - Australian sourced produce, I - Imported produce, M - Mixed origin produce. Whilst we do our best to cater to dietary requirements, we cannot guarantee an allergen free environment as our kitchen handles nuts, shellfish and gluten.