



ON THE TABLE

Fico focaccia, LardAss black garlic butter
Grissini w/ truffle white bean dip

SEAFOOD PLATTER

Queensland tiger prawns, Calabrian chilli Marie Rose, lemon
Sydney Rock oysters, yuzu kosho mignonette, salmon roe
Spencer Gulf Hiramasa Kingfish, tomato ponzu, avocado, pickled cucumber, capers
Octopus, nduja & miso glaze, gremolata
Salmon bruschetta, bottarga crème fraîche, ikura, salsa verde

SALUMI & ANTIPASTI

San Daniele prosciutto, squid ink truffle salami & mortadella
Chicken liver parfait – Brioche, fig & balsamic
Marinated Mount Zero olives, giardiniera & pickled zucchini
Burrata, marinated heirloom tomatoes, basil, aged balsamic

PASTA

Pumpkin, warrigal spinach, chestnut & ricotta ravioli – sage cream, Parmigiano Reggiano,
toasted hazelnut

SECONDI

Kurobuta porchetta – slow-roasted porchetta, fennel seed, garlic, chili w/ caramelised
fennel puree, fig jus
Traditional roasted turkey pistachio & cranberry jus, crispy sage

CONTORNI

Crispy rosemary potatoes, roasted garlic aioli, Parmigiano Reggiano
Fried brussel sprouts, guanciale, Fico pangrattato, sour cream
Radicchio, peach & rocket salad, Gorgonzola dressing, pinenuts

DOLCI

Traditional Christmas pudding – Warm brandy crema inglese, candied pistachio
Limoncello Panna Cotta – Mint-infused berries, orange in vanilla syrup

\$199 per adult, inclusive of the public holiday surcharge and a welcome drink on arrival.

Our team will do our very best to deliver the menu as presented; however, menu items are subject to availability and may change based on seasonal produce and supplier availability.

Please inform us of any allergies or dietary requirements. Due to the possibility of traces of allergens in the working environment and supplied ingredients, we cannot guarantee completely allergen-free meals.