Menu

On arrival

bread, pepe saya butter

Seafood Tower

Seared Scallops (i)
cauliflower foam, crispy pancetta,
brown butter

Citrus-cured Ocean Trout (a)
crème fraîche, pickled fennel,
dill oil, salmon roe

Poached King Prawns (a)
baby gem lettuce,
marie rose sauce

Sydney Rock Oyster (a)
champagne mignonette,
finger lime

Lobster Roll (a)
marie rose, iceberg
lettuce, caviar (i)

Mains

Porchetta
golden crackling, apple,
sage stuffing

True North Rib Eye
slow-roasted, herb crumb

Baked Salmon (a)
champagne cream sauce,
salmon roe (i), chives

Sides

Duck Fat Potatoes
Honey Glazed Heirloom Carrots
Roasted Pumpkin, whipped feta,
sage, pepitas
Caramelised Apple Sauce
Rosemary Jus

Dessert

Christmas Pudding
Brandy Custard
Fruit Mince Pies
Deconstructed Aussie Pavlova

seafood origin: a - australian, i - international, m - mixed