



Christmas Eve
menu



(booking required)

\$65pp

Amuse bouche

Avocado & beetroot maki slice with scallop tossed parmesan cream,
pickled daikon

Or

Mixed mushroom & ricotta dumplings

Main

Macquarie Harbour trout with crushed kipfler potatoes & black truffles,
Tassie green lip mussels tossed in chili honey soy, shellfish bisque

Or

De constructed Lamb wellington with black berry & Risby pinot noir
reduction, mint oil

Or

Pouch of Mixed vegetable thermidor topped on butter Paneer masala
coriander and rocket leave salad, whipped cumin yoghurt

Dessert

Frozen summery cream

Vanilla sponge topped with apricot & balsamic stew doubled with berry
anglaise, essence of elder berry

Or

Warm coconut crepes harmonized with mango sorbet, coconut cream,
crushed cashew brittle.