



# Christmas Day Lunch

5 Course Share Plate Menu \$140pp

On arrival

Amuse bouche of hot smoked ocean trout, dry red schallots nestled on betel leaf

Glass of NV Coesel Prosecco, Valdobiadene ITALY

## FIRST

Fried French goat's cheese, beetroot remoulade, toasted fig and almond sourdough

## SECOND

Japanese scallops, celeriac puree, truffle oil

## THIRD

Spiced duck breast, cauliflower puree, passionfruit jus

## FOURTH

Slipper lobster with Red Gum eye fillet medallions, dutch carrots, jus

## DESSERT

Vanilla bean pannacotta, sorbet, berry compote

CHILDREN 12 and under \$55

Flash fried local fish of the day OR Eye fillet w crispy chats

Juice or soft drink

Gelato and sorbet

