

CHRISTMAS DAY SHARING MENU

* Appetisers Served Family Style *

FRESHLY SHUCKED OYSTERS
MIGNONETTE, LEMON

BURRATA
ROASTED PUMPKIN, CRANBERRY GRANOLA, BLACK TRUFFLE

ROASTED BEETROOT SALAD
GOAT CHEESE CREME, ROASTED PINE NUT

SMOKED TROUT & CREME CHEESE TERRINE
PINK PEPPERCORN, PRESERVED LEMON, DILL

PAN FRIED DUCK FOIE GRAS
PORT WINE POACHED PEAR, CARAMELISED ONION, BRIOCHE TOAST

CHARDONNAY, BK WINES, PETILLANT NATUREL, ADELAIDE HILLS, AUSTRALIA 2022

* Middle Course *

ROASTED CHESTNUT SOUP
BENTON'S BACON, POMEGRANATE, CHIVE

JADE GROSS, RIOJA ROSADO JABALINA, RIOJA, SPAIN 2023

* Mains *

STEAMED TURBOT FILLET
BLACK TRUFFLE & HERB CRUSTED

OR

FROM THE CARVING TROLLEY
WHOLE ROASTED TURKEY
MAPLE & SPICE GLAZED TURKEY BREAST

PINOT NOIR, DOMAINE MATROT MEURSAULT ROUGE, BURGUNDY, FRANCE 2018

* Sides *

STUFFING
CRANBERRY CHUTNEY
MASHED POTATOES, GRAVY
CREAMED SAVOY CABBAGE, BENTON'S BACON
ROASTED ROOT VEGETABLES, MAPLE SYRUP

* Desserts Served Family Style *

BREAD PUDDING
VANILLA & CINNAMON SAUCE, RAISINS

GINGERBREAD TRIFLE
MASCARPONE, MARINATED BERRIES

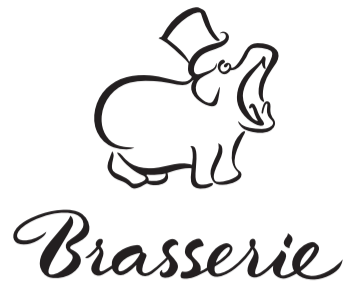
WHITE CHOCOLATE CAKE
AMARETTO, ROASTED PEAR, THYME

GRAHAM'S 20 YEARS OLD TAWNY PORT, PORTUGAL, NV

800/PER PERSON

FOUR GLASS WINE PAIRING 450/PER PERSON





CHRISTMAS DAY VEGETARIAN SHARING MENU

* Appetisers Served Family Style *

BURRATA

ROASTED PUMPKIN, CRANBERRY GRANOLA, SAGE

ROASTED BEETROOT SALAD

GOAT CHEESE CREME, ROASTED PINE NUT, BLACK TRUFFLE

CARAMELISED ONION & ARTICHOKE TART

CANDIED WALNUT, CRANBERRY JAM, FETA

WARM MUSHROOM SALAD

PARMIGIANO REGGIANO, PARSLEY, SHALLOT

ROASTED CELERIAC SALAD

ARUGULA, FRIED CAPERS, PECAN

CHARDONNAY, BK WINES, PETILLANT NATUREL, ADELAIDE HILLS, AUSTRALIA 2022

* Middle Course *

ROASTED CHESTNUT SOUP

MOREL MUSHROOMS, POMEGRANATE, CROUTONS

JADE GROSS, RIOJA ROSADO JABALINA, RIOJA, SPAIN 2023

* Mains *

IMPOSSIBLE BEEF WELLINGTON

WINTER SPICE, PORT WINE

PINOT NOIR, DOMAINE MATROT MEURSAULT ROUGE, BURGUNDY, FRANCE 2018

* Sides *

STUFFING

CRANBERRY CHUTNEY

MASHED POTATOES

CREAMED SAVOY CABBAGE

ROASTED ROOT VEGETABLES, MAPLE SYRUP

* Desserts Served Family Style *

BREAD PUDDING

VANILLA & CINNAMON SAUCE, RAISINS

GINGERBREAD TRIFLE

MASCARPONE, MARINATED BERRIES

WHITE CHOCOLATE CAKE

AMARETTO, ROASTED PEAR, THYME

GRAHAM'S 20 YEARS OLD TAWNY PORT, PORTUGAL, NV

800/PER PERSON

FOUR GLASS WINE PAIRING 450/PER PERSON

