



Christmas Eve Dinner 24th December 2018

ON ARRIVAL

jansz premium cuvée

AMUSE BOUCHE

christmas ham broth, prawn dumpling, garden herbs

ENTRÉE

kokoda, cured walu mackerel, coconut miti, otta, bush lemon

kaarage fried chicken, hot mustard, pickled ginger, nori

SORBET

plum, black pepper and bay leaf sorbet

MAIN COURSE

christmas turkey, royal gala apple, cauliflower, mustard

pan roasted king salmon fillet, pearl barley, fried squid, lemon

char grilled beef tenderloin, rou rou, shimeji, smoked bone marrow

ACCOMPANIMENT

honey roasted local pumpkin, chilli salt

PRE-DESSERT

mango crème cigar, coconut meringue

DESSERT

traditional christmas pudding, cognac ice cream

MERRY CHRISTMAS