



Christmas Eve

Tuesday 24th December 2024

AMUSE

yellowfin tuna crudo, kimchi, white soy, beluga caviar
steamed king prawn, green papaya, mango, palm heart, bongo chili

ENTRÉE

ESTATE ROUROU & OTA FERN

lentil, tamarind, roasted coconut, fresh turmeric & carrot juice condiment

STEAMED LOCAL MUD CRAB

chawanmushi, black truffle, flowers and herbs, jus d'etrilles

CAPE GRIM BEEF "TARTARE"

black garlic, cured egg yolk, yuzu, peppergrass, rocket flowers

MAIN

SMOKED LOCAL VUDA PORK

glazed stone fruits, fennel seed, garden greens, bush lemon, pork jus

SLOW COOKED TURKEY BREAST

confit leg, herb gnocchi, heirloom carrot, peas, lemon thyme gravy

LOCAL SPANISH MACKERAL

local mussel "chowder" globe artichoke, asparagus, dashi butter

HANDMADE MALFADINE PASTA

king oyster mushroom, black truffle, artichoke, moca, crispy garlic

ACCOMPANIMENT

POLENTA, parmigiano reggiano

BEETROOT, smoked, pickled & roasted, avocado, trebbiano vinegar

PETIT FOURS

handmade chocolate, pate de fruit

UNCLASSIC "OPERA"

mango, hazelnut, raspberry, local milk chocolate, honeycomb ice cream

LIKULIKU CHRISTMAS PUDDING

cherry ice cream "rocky road", local kumquat

SELECTION OF MATURE CHESESSES

3 each, fruit preserves, biscuits, grissini, fruit loaf



Christmas Day Lunch
Wednesday 25th December 2024

AMUSE

CAVIAR TO SHARE

kettle chips, potato waffle, sour cream & onion dip, chive, smoked egg yolk

MAIN COURSE

SHAVED PROSCIUTTO COTTO

pickled globe artichoke, onion marmalade, cloth bound cheddar

CHILLED LOCAL SEAFOOD

coral cray, slipper lobster, mud crab, avocado, herbs and flowers

HANDMADE RADIATORE PASTA

asparagus, king mushroom, asparagus, moca, lemon, garlic pangrattato

“SURF & TURF” TO BE SHARED

wagyu beef ms9+, split king prawns, escargot butter, frites, local green peppercorn jus

ACCOMPANIMENT

HEIRLOOM TOMATO & STONE FRUIT SALAD

pickled beet, plum, peach, goats curd, verjus, garden herbs

DESSERTS

COLLECTION OF SORBETS

passion fruit, coconut & papaya, almond, local sugar cane, lime

BOUCHE DE NOEL

dark chocolate, milk chocolate, blackberry

MATURE CHEESES

blue veined, washed rind, semi hard, fruit conserve, biscuits & crackers