



Christmas Lunch 2024

Sample Menu

Four-course choice menu

Glass of Champagne and amuse-bouche on arrival

Optional beverage packages

Classic \$115 per person

Premium \$165 per person

~ TO ADD ~

Sydney rock oysters natural, lemon \$8 each

Sydney rock oysters, salmon roe, cucumber, chardonnay vinegar \$9.5 each

Brioche, lobster, espelette pepper mayonnaise, salmon roe \$16 each

30g Black River Oscietra caviar, egg white, yolk, chives, crème fraîche, brioche \$260

~ ANTIPASTI ~

Grange Angus beef carpaccio, truffle, aioli, capers, Parmigiano-Reggiano, rocket

Scampi tartare, chilli, finger lime, salmon roe

Prosecco poached figs, ricotta, witlof, almond

Zucchini flowers filled with scallops and prawn, saffron sauce

~ PRIMI ~

Saffron linguine, Moreton Bay bug, zucchini, anchovy, pine nuts

Spaghetti all'arrabbiata, spanner crab, chilli pangrattato

Aged Acquerello risotto, basil pesto, Parmigiano-Reggiano

Mafaldine, lamb ragù, goat's cheese, preserved lemon gremolata

Spaghetti, lobster, cherry tomato, capers, chilli, garlic, brandy (supplement \$45)

~ SECONDI ~

Black Angus eye fillet, foie gras, brioche, truffle and Madeira jus

Pink snapper fillet, leek, pickled lemon, mussel sauce

Dry-aged Wollemi duck breast, smoked beetroot, witlof, cherry jus

Smoked eggplant, chickpea, peperonata

Potato purée

Butter lettuce, white balsamic, Parmigiano-Reggiano

~ DOLCI ~

Meringue, vanilla cream, mango, passionfruit, coconut ice cream

Caramelia chocolate mousse, peanut ganache, banana ice cream

Buttermilk panna cotta, strawberry, rhubarb, balsamic ice cream

Tiramisù, Marsala mousse, coffee, savoiardi

Formaggi selection ~ Casa Madaio Il Blu di Bufala, Rocchetta, Pyengana cheddar, served with apple jelly, lavosh, pane carasau, and fruit bread (supplement \$45)