



Christmas Menu

Celebrating Christmas in the tropics

A glass of Mumm Brut upon arrival

AMUSE-BOUCHE

Salty mango, chilli & lime marshmallow *df,gf*

Chilled prawn verrine *gf, l*

avocado cream, citrus pearls, micro herbs

ENTRÉE

Oysters *df,gf, A*

with house mignonette, lemon, shallot, finger lime

or

House smoked salmon /

with homemade foccacia, dill crème fraîche, pickled cucumber

MAIN

Glazed ham *gf*

with duck-fat potatoes, roasted vegetables, rich beef jus, pea velouté

or

Pan-seared snapper fillet /

celeriac purée, dashi creamy sauce, fennel salad with lemon and dill

DESSERT

Tropical pavlova *gf*

pineapple, mango, passionfruit, chantilly cream, toasted coconut,
lime zest

vg-vegan, v-vegetarian, gf-gluten free, df-dairy free, cn-contains nuts
Seafood Origins: A-Australian, I-Imported, M-Mixed Origin

\$190.00 per person
Bookings essential

