

CHRISTMAS MENU

\$250 PER PERSON | 7-COURSE SET MENU

Includes a complimentary glass of Moët Chandon Champagne

ENTRÉE

BEET AND GOAT CHEESE TERRINE V GF

asparagus puree | potato glass | manuka honey & roasted carrot puree

LOBSTER THERMIDOR GF

sauerkraut | bisque | coriander & lime foam | provola

CONFIT DUCK LEG GF DF

charred onion petals | jus | snow peas | orange & lemon gel

MT COOK SALMON TARTARE GF

avocado | wild blackberries | creme fraiche | togarashi | pastry

MAINS

RUSTICHELLA PACCHERI V

courgette | burrata | pine nuts | semi dried tomatoes

or

WAGYU SCOTCH FILLET GF

portobello | duchesse potatoes | asparagus | jus

or

GRILLED KINGFISH GF

mussel fritters | cavolo nero | tomato confit | lemon butter sauce

DESSERT

CHEESECAKE TRIO

praline | orange sponge

COCONUT AND KAFFIR LIME SORBET GF DF

mint powder | lengua de gato