



EXAMPLE Menu: Christmas Day Lunch 2018

Booked out

\$200 per person [Children – under 10yo \$100]
[Deposit of \$100pp required to **make a booking**]

————— ***** starter ***** —————

Semi-cured Hiramasa **kingfish** & Petuna **ocean trout** | taramasalata | rice paper crisp

————— ***** entrées ***** —————

🍷 Azzurri **burratina** mozzarella | heirloom tomatoes | shiso

Clarence River **prawn ravioli** | fennel & citrus salad | spicy shellfish–saffron sauce

Braised **turkey*** & guanciale **pie** | crushed green peas | ‘cranberry’ sauce
Leadoux free-range Turkeys, Bairnsdale East Gippsland

————— ***** main courses ***** —————

🍷 Stinging nettle & **farro ‘risotto’**
crumbed **zucchini flowers** with Le Marquis Chevre de Rambouillet
zucchini | black olive

Grilled Patagonian **toothfish*** | rice noodles | Chinese broccoli | daikon | kombu butter

*Certified sustainable by Marine Stewardship Council (MSC) & rated
‘Best Choice’ by Monterey Bay Aquarium’s Seafood Watch Program

Twice-cooked **duck** breast | corned duck leg
carrot three ways; puree, roasted & fermented | blackberry sauce

Seared Victorian Black Angus eye fillet of **beef**
beef short rib & potato croquette | parsley–truffle sauce
baby gem lettuce with ‘Caesar’ dressing | pickled onion

————— ***** ‘la dolce vita’ ***** —————

Matteo’s plate of 4 small sweet treats

Christmas pudding with brandy custard.

Coconut milk gelato & lime sorbet ‘tropical splice’

Fresh **berry** & vanilla–sour cream **tartlet**

Zokoko (70%) dark **chocolate** & blood orange marquise

*We are a fully licensed restaurant; however we do also allow our guests to
BYO special bottles of wine. The corkage charge **\$30 per bottle.***