



EXAMPLE Menu: Christmas Day Lunch 2019


\$200 per person [Children – under 10yo \$100]

FULLY BOOKED

*** Set starter ***

Semi-cured Hiramasa **kingfish** | Abrolhos Island **scallops** crudo
whipped cod roe | pomegranate dressing

*** entree ***


 Crumbed **zucchini flowers** filled with Taleggio
Victorian heirloom **tomatoes** | dried black olives | green gazpacho dressing

Mooloolaba spanner **crab ravioli** | shaved fennel salad | crab bisque sauce

Braised **turkey**,* duck confit, raclette & mushroom pithivier
braised savoy cabbage | porcini sauce

**(Leadoux free-range Turkeys, Bairnsdale East Gippsland)*

*** main course ***

 Roasted **cauliflower** steak | cauliflower skordalia
warm Romanesco & toasted pine nut salad | pecorino

Pan-fried Patagonian **toothfish*** | rice noodles | bbq asparagus | kombu butter

**Certified sustainable by Marine Stewardship Council (MSC)*

Roasted Rannoch Farm **quail** ballotine* | roasted root vegetables | red currant sauce

**(boned quail filled with a chicken, chestnut & sage mousse)*

Seared Victorian Black Angus **beef eye fillet**

slow braised beef cheek & potato croquette | charred onion | watercress | bordelaise sauce

*** 'la dolce vita' ***

Matteo's plate of 4 small sweet treats

Christmas pudding with brandy sauce.

Summer **berry** tartlet with vanilla bean custard

Lemon-yuzu & cherry sorbet | coconut cream mousse

Peanut butter parfait | dark chocolate & praline brittle

*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.***