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Christmas Day Lunch 2025

4 courses & a glass of Prosecco on arrival

\$250 per person (food only) [Children – under 10yo \$100]

[Deposit of \$100pp required to make a booking]

Sample Menu

appetiser

Hiramasa **kingfish** crudo, 'tarama' cod roe, cucumber, finger lime, salt & vinegar crisp

🥬 Salt baked **beetroot** tartare, labneh hung yogurt, sumac

entrees

🥬 Tempura **zucchini flower** 'quattro formaggi e pepe'

Ravioli filled **prawn** & scallop mousse, lobster-bisque

Char-grilled, WA Fremantle **octopus**, bagna cauda dressing,
braised Sardinian fregola tostata with spicy nduja

🥬 **Mushroom agnolotti**, spinach & pea puree, porcini & truffle tapenade

main courses

🥬 Kombu braised **sugarloaf cabbage**, cauliflower-cashew skordalia,
Brussel sprout leaves, edamame beans, miso broth

Patagonian **toothfish***, Tsukemono pickled kohlrabi, asparagus, dashi-butter sauce

**Glacier 51, certified sustainable by Marine Stewardship Council (MSC)*

Twice-cooked **duck** breast, Peking duck sauce, baby corn, spring onion pancake

Char grilled, Southern Ranges **beef** scotch-fillet*
potato roesti 'chip', broccolini, steak 'Dianne' sauce

**(Premium free range, grassfed beef from Sth West Vic, 250gms, MB4+)*

'la dolce vita' *Your own plate of 4 small sweet treats*

Dark **chocolate** mousse delice, Amarena cherry

Pistachio-ricotta 'Christmas' semifreddo

Macerated summer **berries**

'Eggnog' creme **brulee** tart

*We are a fully licensed restaurant; however we do also allow our guests to
BYO special bottles of wine. The corkage charge **\$60 per bottle**.*