



## EXAMPLE Menu


Christmas **Eve** Dinner 2019 - Tuesday 24 December

**3 courses - \$120 per person** [Children – under 10yo \$55]

Ring **948 111 77** to make a booking [Deposit of \$30pp required to make a booking]

### \*\*\* entree \*\*\*

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


 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

### Fish of the Day

Roasted Rannoch Farm **quail** ballotine\* | macadamia cream | agrodolce sauce  
*\*(boned quail filled with a chicken, chestnut & sage mousse)*

Seared Victorian Black Angus **beef eye fillet**  
Russet Burbank **potato** roesti | 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.*