

hMENU

To Start

Cured salmon, lemon crème fraiche, salmon roe
Oysters Venetian
Parmigiano Reggiano 18 months, olives, grissini

Entrees

Bresaola, figs, goats curd, apple balsamic,
grissini
Burrata, peach, heirloom tomato, basil
Chilled king prawns, cos, citrus mayonnaise

Mains

Duck breast, beetroot black berry puree, radicchio
Barramundi, golden raisin puree, pine nuts, lemon
Lamb rack, salmoriglio, lemon

Add on

Half grilled lobster, Champagne beurre blanc, chives	150
Rib eye on the bone, Chauvel, wagyu 800grams (serves 3-4)	295

Sides

Crispy duck fat chat potatoes
Mignonette, cos, soft herbs, verjuice

Dessert

Cherry Chocolate tiramisu
Christmas Gowings gingerbread

Please advise staff of any allergies | A 10% service charge applies to
groups of 6+guests | Public Holidays will occur 15% surcharge| All
credit cards incur a 1.5% charge