

CHRISTMAS DAY MENU 2021

EXTRAVAGANT PLATTERS - IN THE CLOUDS - SHARED WITH FAMILY

FIRST COURSE FOR THE TABLE - WITH CHAMPAGNE

SEAFOOD PLATTER SERVED ON ICE/ROCK SALT
COFFIN BAY FRESHLY SHUCKED OYSTERS
NATURAL WITH CITRUS | NATIVE FINGER LIME & CHARDONNAY
MIGNONETTE
SPENCER GULF PRAWNS | LEMON | COCKTAIL SAUCE
LOBSTER ON TOAST
KINGFISH SASHIMI
HARRIS BEETROOT CURED SALMON
ROBE BARRAMUNDI FRITTERS
YARRA VALLEY CAVIAR

SECOND COURSE - FOR THE TABLE

WOOD SMOKED CRISPY PORCHETTA ROLL
BROWN BUTTER APPLE SAUCE
HIBACHI CHARCOAL SKEWERS
KIPFLER POTATO CRISPS | GREEN MANGO SALAD & FRIED PEANUTS |
LEMON CHEEK
SAUCES
KEWPIE | NHAM JIM | MERRY MAKER COCKTAIL SAUCE

THIRD COURSE

CHRISTMAS PUDDING
GINGERBREAD ICECREAM

RHUBARB & SUMMER BERRY ETON MESS

\$225 Per Person



Some dishes served family style for you to share - enjoy!