



CHRISTMAS DINNER 2016

Choice of Entrée

Braised beef cheek with bone marrow
crostini and fresh lemon

Char-grilled WA octopus
agro dolce caponata

½ dozen Pacific oysters
natural with vinaigrette or kilpatrick

Burrata mozzarella & heirloom tomato insalata
basil, aged balsamic and olive oil

Choice of Main

Rolled stuffed turkey
roasted rosemary and garlic potatoes, traditional gravy, cranberry

Market fresh local fish
pan seared scallops, celeriac remoulade, sweet corn puree, beetroot

Australian tiger prawn tagliatelle
chilli garlic, cherry tomato, olives, capers and fresh herbs

Slow cooked duck risotto
wild mushrooms, fresh herbs, truffle oil

Dessert Tasting Plate

Tiramisu

Italian doughnuts

Hazelnut chocolate pannacotta

Selection of gelato