



CHRISTMAS DINNER 2018

To be served feast style in the middle of the table

1st Course

Confit garlic and rosemary focaccia
House made lemon ricotta with burnt honey and rosemary
Salumi plate, wagyu bresaola, truffle salami, prosciutto and seasonal pickles

2nd Course

Hot smoked ocean trout, herbed crème fraiche, blood orange and fennel salad
Fresh coffin bay oysters with gremolata
Caprese salad, heirloom tomatoes, buffalo mozzarella, basil, extra virgin olive oil, balsamic

3rd Course

Porchetta with anchovy and rosemary pound, braised red cabbage and apples,
soft parmesan polenta, rocket and pear salad

Dessert

Fried panettone doughnuts filled with lemon curd and muscavado gelato