



# MENU

## CANAPES ON ARRIVAL

Mortadella, stracciatella, pistachio soil on crostini (*v*)

Lobster slider, WA crayfish, charcoal brioche bun (*df*)

## ENTRÉES

**Freshly Shucked Oyster,**  
yuzu kosho mignonette, chilli and lime pearls (*gf,df*)

**Charcuterie Platter,**  
salami, jamón, ham, grilled bread, crispy pita (*df,gfo*)

**Cooked Queensland King Prawns,**  
seafood sauce, lemon wedges (*gf,df*)

## MAINS

**Miso Glazed Tasmanian Salmon,**  
charred broccolini, crispy laver, lime (*gfo,df*)

**BBQ Wagyu,**  
Wagyu steak, marinated with Korean bulgogi sauce, grilled  
vegetables, chilli and soybean sauce (*gf,df*)

## CARVINGS

**Turkey Breast with cranberry sauce (*gf,df*)**

**Christmas Ham with honey glaze (*gf,df*)**

## SIDES

**Cauliflower Trio,**  
grilled cauliflower, cauliflower purée, pickled cauliflower,  
Goma dressing (*gf,df,v*)

**Grilled Haloumi Salad,**  
endive, fennel, orange, miso yuzu dressing (*gf,v*)

**Roasted Root Vegetables,**  
baby potato, parsnip, sweet potatoes, garlic, honey butter (*gf,v*)

## DESSERTS

**Chocolate Lava Cake,**  
lychee and rose ganache, dehydrated lychee,  
chocolate soil (*nf*)

**Pavlova,**  
lemon myrtle cream, passionfruit, mango

**Matcha Basque Cheesecake,**  
caramelised matcha cream, black sesame ice-cream (*gf*)