

CHRISTMAS LUNCH



TO SHARE

KING PRAWN AND MANGO TARTLETS

Caviar

CHARCUTERIE

Prosciutto, stracciatella crostini, vincotto

SUMMER VEGETABLE TART

Persian feta

PACIFIC OYSTERS NATURAL

Fresh lemon

ARTISAN SOURDOUGH BREAD

Extra virgin olive oil, macadamia dukka

ENTRÉE

CHOICE

GLAZED PORK BELLY

Fennel and kohlrabi salad, apple purée

HEIRLOOM TOMATO

Sherry dressing, fior di latte

KINGFISH CEVICHE

Finger lime, coconut and lime dressing

◆ MAIN COURSE ◆

CHOICE

SLOW COOKED LAMB SHOULDER

Heirloom carrots, spiced buckwheat

CHARRED CABBAGE

Fermented chilli dressing, coconut labne

GRILLED BEEF TENDERLOIN STEAK

Roasted field mushrooms, bespoke butter

CHICKEN BREAST

Polenta, tarragon jus, sauteed mushrooms

BARRAMUNDI

Zucchini, cannellini and green olive fagiolata,
nduja pagritata

◆ DESSERT ◆

CHOICE

ICE CREAM OF THE MOMENT

Meringue rubble, berries

CHRISTMAS PUDDING

Brandied anglaise, cream

ARTISAN BRIE CHEESE

Lavosh and accompaniment

CHOCOLATE DELICE

Praline crumb, blackberries

GATHER, GRAZE, BE MERRY.

THIS IS BESPOKE'S CHRISTMAS TABLE.