

SYDNEY

CHRISTMAS MENU 2024

OYSTER UPGRADE

Appellation Sydney rock oysters, mignonette dressing, lemon (\$8 per oyster)

CHILLED PRAWN UPGRADE

Cooked and chilled tiger prawns with lemon and egg cream sauce (Choice of 500gm or 1kg at Market Price)

Infinity sourdough bread roll and unsalted butter

ENTRÉE (ALTERNATE SERVE)

Wagyu beef bresaola, beetroot relish, baked ricotta, pickles and nigella bark

La Stella Smoked Cow's milk burrata, compressed radicchio, tomato, orange, hazelnuts and apple balsamic (gf)

MAIN (CHOICE OF ONE)

Harissa marinated lamb back strap, white bean purée, summer vegetable salad, puffed wild rice and jus (df, nf, gf)

Slow roasted turkey breast, cranberry and sage stuffing, vichy carrot, braised onion, roasted potatoes and jus

Pan roasted Humpty Doo Barramundi, smokey eggplant purée, roasted cauliflower florets, toasted pumpkin seed and pomegranate arils (gf, nf)

DESSERT (ALTERNATE SERVE)

Traditional Christmas pudding, brandy anglaise and cherries

Christmas Pavlova - Whipped vanilla Chantilly, toasted almonds and macerated cherries (gf)

(To Share)

Fruit mince pies

(gf) gluten-free (df) dairy-free (nf) nut free