



CHRISTMAS LUNCH

CANAPÉS

Port Stephens Oysters
cucumber fluid gel & grapefruit

Mini Tarts
summer peas, enoki & Binnorie feta

STARTERS — SHARED

Fresh Prawns
cocktail sauce

Hot Smoked Salmon
celeriac & apple

Grilled Octopus
roasted capsicums & toasted almonds

Heritage Tomatoes
buffalo mozzarella, basil & extra virgin olive oil

Charcuterie Meats
olives, guindillas, balsamic marinated onions & beetroot jam

MAINS — ALTERNATE SERVE

Poached Black Cobia
scallop, saffron mousse, buttered leeks, vermouth & dull

Nioka Black Angus “Tenderloin & Shin”
grilled zucchini, braised purple cabbage & barbecue fluid gel

DESSERTS — ALTERNATE SERVE

Mini Pavlova
cherry jam, mango, fresh cream & white chocolate

Dark Chocolate Mousse
raspberry gel, raspberries & hazelnut praline