



## *2025 Christmas Lunch*

### Canapes to start

Sydney rock oysters with lemon cucumber granita

Beetroot tartlet, whipped feta and caramelised walnut

### Entrée (Share-style)

Seafood platter - king prawns, smoked salmon, grilled octopus

Beef bresaola, Aged pork salumi, Capocollo, balsamic onions, guindilla peppers,  
marinated olives, crusty bread

Smoked burrata, char grilled peaches and grapes, cherry tomatoes, basil oil,  
pomegranate vinegar

### Main (Alternate serve)

Nioka Black Angus Eye fillet, king oyster mushroom, burnt leeks, smoked  
cauliflower puree, bone marrow jus

Grilled Patagonian toothfish, clams, roasted fennel, saffron beurre blanc, potato  
terrine

### Dessert (Alternate serve)

Meringue, fresh berries, lemon mascarpone, mango gel, shortbread  
crumbs

Dark chocolate mousse, white chocolate soil, hazelnut gelato, hazelnut tuile