



EXAMPLE Menu: Christmas Day Lunch 2017

\$195 per person [*Deposit of \$95pp required to make a booking*]

FULLY BOOKED

————— **** starter **** —————

Mooloolaba spanner **crab salad**, yuzu mayonnaise,
pickled cucumber, dashi jelly, avruga caviar.

————— **** entrées **** —————

✦ Tempura **zucchini flowers** with Onetik Bluette,
pickled beetroot, toasted hazelnut dressing.

Paradise **prawn** wonton **ravioli**,
sauteed pea tendrils, Penang laksa sauce.

General Tso's fried **quail**,
steamed lettuce with chicken, peppers & jasmine rice,
Chinese oyster sauce.

————— **** main courses **** —————

✦ Pan-fried **Parisienne 'gnocchi'***,
rainbow chard, curried grapes, raisins,
slow-cooked egg yolk, cauliflower sauce.
**[made with choux pastry; not potato]*

Saikyo-baked Japanese **black cod** fillet*,
seafood cannelloni, choi sum, bisque sauce,
prawn-cracker 'noodles'.
**[marinated in white miso for 72hours]*

Chinese-roasted **duck** breast,
spring onion pancake, pickled cucumber,
steamed leeks, whipped tofu, hoi sin sauce.

Cape Grim Black Angus scotch fillet of **beef**,
slow-braised beef cheek, pumpkin, shiitake,
'black truffle' potato croquette.

————— **** dessert **** —————

Matteo's plate of 4 small sweet treats

Christmas pudding with brandy custard.

Mango & coconut cream tartlet.

Warm, dark chocolate fondant pudding.

Chilled candied fruit nougat parfait with summer berries.