



## EXAMPLE Menu: Christmas Day Lunch 2019

**\$200 per person** [Children – under 10yo \$100]  
[Deposit of \$100pp required to **make a booking**]

### \*\*\* starter \*\*\*

Semi-cured Hiramasa **kingfish** & Petuna **ocean trout** | taramasalata | rice paper crisp

### \*\*\* entrées \*\*\*

🍷 Azzurri **burratina** mozzarella | heirloom tomatoes | shiso

Clarence River **prawn ravioli** | fennel & citrus salad | spicy shellfish–saffron sauce

Braised **turkey\*** & guancale **pie** | crushed green peas | ‘cranberry’ sauce  
Leadoux free-range Turkeys, Bairnsdale East Gippsland

### \*\*\* main courses \*\*\*

🍷 Stinging nettle & **farro ‘risotto’**  
crumbed **zucchini flowers** with Le Marquis Chevre de Rambouillet  
zucchini | black olive

Grilled Patagonian **toothfish\*** | rice noodles | Chinese broccoli | daikon | kombu butter

\*Certified sustainable by Marine Stewardship Council (MSC) & rated  
‘Best Choice’ by Monterey Bay Aquarium’s Seafood Watch Program

Twice-cooked **duck** breast | corned duck leg  
carrot three ways; puree, roasted & fermented | blackberry sauce

Seared Victorian Black Angus eye fillet of **beef**  
beef short rib & potato croquette | parsley–truffle sauce  
baby gem lettuce with ‘Caesar’ dressing | pickled onion

### \*\*\* ‘la dolce vita’ \*\*\*

*Matteo’s plate of 4 small sweet treats*

Christmas pudding with brandy custard.

Coconut milk gelato & lime sorbet ‘tropical splice’

Fresh **berry** & vanilla–sour cream **tartlet**

Zokoko (70%) dark **chocolate** & blood orange marquise

*We are a fully licensed restaurant; however we do also allow our guests to  
BYO special bottles of wine. The corkage charge **\$30 per bottle.***