



Christmas Eve 2023

Sunday 24th December

\$160 per person (food only) [Children – under 10yo \$100]

[Deposit of \$60 pp required to make a booking]

SAMPLE Menu

entrees

Hiramasa **kingfish crudo** & citrus cured **scallop**,
smoked yoghurt, pickled onion, gooseberries

Mooloolaba **prawn** & salmon **raviolo**, prawn-bisque

🥬 Tempura **zucchini flowers**, Heirloom tomato salad,
stracciatella, dried black olives, basil oil

Agnolotti del Plin, (pork & veal), Tuscan kale, pecorino, pangratatta

main courses

🥬 **Cauliflower:** roasted with pecorino, pickled blossom, skordalia, tabbouleh

Patagonian **toothfish**, zucchini gratin, buttermilk sauce, herb oil

Honey glazed **duck** breast, duck confit croquette,
agrodolce witloof, chestnut puree, cherry-jus

Char grilled, Grass Fed 'Cape Grim' beef **scotch-fillet** (300gms, MB2+),
celeriac-wasabi puree, pencil leeks, salsa verde, Shimeji mushroom, aged balsamic-jus

cheese or dessert trio

Today's **cheese**, toasted fruit & nut loaf

'la dolce vita' Your own dessert plate of 3 small sweet tastes:

Lydia's Peach Melba **pavlova**

Yuzu-honey **parfait**, passionfruit syrup

Dark **chocolate** mousse delice, Amarena cherry

We are a fully licensed restaurant; however we do also allow our guests to
BYO special bottles of wine. The corkage charge **\$60 per bottle**.