



## EXAMPLE Menu

Christmas **Eve** Dinner 2019 - Tuesday 24 December

**3 courses - \$120 per person** [Children – under 10yo \$55]

Ring **948 111 77** to make a booking [Deposit of \$30pp required to make a booking]

### \*\*\* entree \*\*\*

🦞 Ike Jime **snapper** & Abrolhos Island **scallops crudo**  
smoked oyster cream | blood orange vinaigrette

Crumbed **zucchini flowers** filled with Taleggio  
heritage beetroots | aged balsamic dressing

Clarence River chilli–**prawn ravioli**  
bulb fennel | prawn bisque sauce

Rannoch Farm **quail**–cotechino  
sweetcorn polenta | ‘cime di rapa’ broccoletti

### \*\*\* main course \*\*\*

🦞 Roasted **cauliflower** steak | cauliflower skordalia  
warm Romanesco & toasted pine nut salad | pecorino

Baked Patagonian **toothfish** | native pesto  
salted cod ‘brandade’ | buttermilk sauce

**Duck** breast roasted with Leatherwood honey  
Tuscan kale | duck parfait | mustard pear

Seared **tri tip** Robbin’s Island **wagyu** beef | charred eggplant puree  
Russet Burbank **potato** roesti | red wine & bone marrow sauce

### \*\*\* ‘la dolce vita’ \*\*\*

*Matteo’s plate of 4 small sweet treats*

**Christmas pudding** with brandy custard.

**Tiramisu:** Strega–espresso Savoiardi & marsala–mascarpone

**Passionfruit–lemon** sorbet & coconut gelato | candied citrus

**Raspberries** | chevre cheesecake

*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.*