



Christmas Eve 2026

Thursday 24th December

Sample Menu

2 snacks + 3 courses

\$170 per person (food only) [Children – under 10yo \$75]

[Deposit of \$70 pp required to make a booking]

Snacks

*Roman rice **suppli** with mushroom & parmesan*

*Panipuri with seafood **tartare** & avocado guacamole*

entrees

Spencer Gulf Hiramasa kingfish, Japanese scallop ceviche,
whipped cod roe, cucumber, finger lime, salt & vinegar crisp

🥬 Tempura **zucchini flowers**, **stracciatella** cream cheese, fresh tomato & basil salad

Hibachi BBQ, Fremantle **octopus**, Sardinian fregola with octopus 'bolognaise' & chorizo

🥬 Lemon-ricotta tortellini, mascarpone veloute, Spring vegetables, pecorino wafer

Ravioli filled **prawn & scallop** mousse, lobster-bisque

Sorrentino **rigatoni**, pork & veal **sausage** meat,
cime di rapa, porcini & truffle tapenade, pangratatta

main courses

🥬 Crumbed **eggplant** cotoletta, smoked buffalo mozzarella,
Pizzaiolo tomato sauce with capers, olives & basil, arugula

Pan-fried Humpty Doo wild **barramundi**, bok choy, saltbush
Romesco sauce (*roast capsicum, tomato & almond 'pesto'*)

Roasted, dry-aged **duck** breast, Peking duck sauce, leek, cucumber, spring onion pancake

Seared dukkha-spiced Spring **lamb** fillets, saffron-labneh, green pea & mint salad

Char grilled, Southern Ranges **beef scotch-fillet**,
broccolini, Paris mash, black bean & peppercorn sauce
**(Premium free range, grassfed beef from Sth West Vic, 250gms, MB2+)*

dessert trio or cheese

'la dolce vita' [Your own plate with all 3 small sweet treats]

Dark chocolate, berry compote

Pistachio-ricotta 'Christmas' semifreddo, pistachio halva

Peach & Mango pavlova with crème fraiche & raspberries

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

*We are a fully licensed restaurant; however we do also allow our guests to
BYO special bottles of wine. The corkage charge **\$40 per bottle**.*