

Pinnacle of Festive Indulgence

'Tis The Season

5-COURSE FESTIVE DINNER

\$138++ PER PAX

Available on 24 Dec 2024

House Made Brioche

Gingerbread Butter

1st Course

Maple Honey Baked Heirloom Beetroot (V)

Grilled Peach | Goat Cheese | Mint Salsa Verde | Walnuts

2nd Course

Spiced Chestnut & Pumpkin Soup (V)

Cinnamon Crème Fraîche | Lemon Myrtle Oil

3rd Course

Barbecued Fremantle Octopus

Chorizo & Aleppo Pepper Butter | Garden Purslane

4th Course

Coal Roasted Turkey

Red Wine Braised Treviso | BBQ Brussel Sprouts | Grilled Broccolini
Saltbush & Confit Garlic Roasted Potatoes | Cranberry Sauce | Turkey Gravy

OR

Wood Oven Roasted Toothfish

Poached Cloudy Bay Clams | Braised Smoked Leeks | Saffron Crustacean Broth

OR

Chargrilled Wagyu Sirloin MBS 6

Saltbush & Confit Garlic Roasted Potatoes | Grilled Kale | Mustard & Herb Carrots | Beef Jus

5th Course

Kaarla Christmas Trifle Dessert

Light Vanilla Whipped Cream | 40% Jivara Crèmeux | 66% Caraïbe Crèmeux
Gingerbread Bits | Torched Marshmallow

*All prices are subject to 10% service charge & prevailing government taxes.
Kindly inform us about your dietary restrictions and/or food allergies upon ordering.*