



# Christmas Lunch

AVAILABLE ON 24<sup>TH</sup> & 25<sup>TH</sup> DECEMBER 2024

## 1<sup>st</sup> Course

SELECT ONE

### ROASTED BUTTERNUT SQUASH

japanese cucumber | arugula | pomegranate

### TART FLAMBÉ

smoked bacon | caramelized onion | crème fraîche

## 2<sup>nd</sup> Course

### CRAB & CLAM CHOWDER

sweetcorn | garlic crouton | crème fraîche

## 3<sup>rd</sup> Course

SELECT ONE

### STUFFED PORK LOIN

manchego | glazed wild mushrooms | marsala jus

### PAN SEARED AKAROA KING SALMON

tomato raisin salsa | jumbo lump crab meat

### TIGER PRAWN LINGUINE

bottarga | lemon zest crumbs | rosé

### AUSTRALIAN GRASS FED FILLET MIGNON ADDITIONAL \$10++

bacon & chive mash | asparagus | peppercorn sauce

### 300 DAY GRAIN FED LINZ HERITAGE ANGUS USDA PRIME RIB EYE ADDITIONAL \$25++

bacon & chive mash | asparagus | red wine jus

## 4<sup>th</sup> Course

SELECT ONE

### DULCE DE LECHE PANNA COTTA

brown sugar crumble | lemon verbena gel | fresh berries

### CHOICE OF ICE CREAM WITH SELECTED TOPPING

mixed berries | crispy chocolate pearls | toasted almond flakes

68++ Per Person