

# CHRISTMAS LUNCH

## FOR THE TABLE

Sourdough with olive oil, balsamic  
House marinated warm olives

## CHEF'S CANAPE SELECTION

## ENTRÉE

Confit pork belly, grilled peach, cauliflower  
Crudo of snapper, coconut and lime  
Wagyu tartar with Parisian dressing and caviar  
Stracciatella, roasted zucchini and hazelnut

## MAIN

Grilled Murray cod, fennel, caper, grilled tomato and burnt butter  
Zucchini and pea risotto with goats' cheese  
Lamb backstrap, confit shallot, garlic, mushroom and black spinach  
300g NY Steak frites with caper butter

## DESSERT

Chocolate cremeaux cake, cherry, hazelnut  
Caramel and peach, creme fraiche, mille feuille  
Cheese Platter

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