CHRISTMAS
MENU

TO START
Homemade focaccia with de Bocia cultured butter

SEAFOOD PLATTER
Abrolhos scallops, Prawn cocktails, King fish, Syndey rock oysters
with pomegranate mignonette

ENTREE
Burrata sun-dried tomato, pickle fennel, crispy shallot
Grilled figs, roasted capsicum, macadamia, prosciutto di
parma

MAIN
Barramundi, sugar snow peas, yarra valley caviar beur blanc
400g citrus fed bone-in sirloin, bone marrow butter, red
wine jus

SIDES
Grilled asparagus, garlic butter sauce, crispy pancetta
Green leaf salad, fennel, orange balsamic vinegar

DESSERT
Pandoro with mascarpone cream

JANA