



9 - 23 DEC 2019
4 COURSE FESTIVE DINNER MENU
\$75++ PER PAX



| FIRST COURSE |

SMOKED BURRATA

STRAWBERRY RHUBARB JAM, HEIRLOOM TOMATOES, BASIL

OR

SEAR CAESAR SALAD

CHARRED BABY GEM, ANCHOVIES, CRISPY PORK BELLY,
CROUTONS, PARMESAN DRESSING

| SECOND COURSE |

MATSUTAKE MUSHROOM SOUP

GRUYERE CHEESE GRISSINI, SAUTÉED MUSHROOM, TRUFFLE ESSENCE

OR

OBSIBLUE BLUE PRAWN COCKTAIL

BRANDY COCKTAIL SAUCE

| THIRD COURSE |

FULLBLOOD WAGYU FLAP MEAT MBS 8-9

CELERIAC, ROMANESCO, BORDELAISE

OR

IBERICO PORK TOMAHAWK

CELERIAC, ROMANESCO, FIVE-PEPPERCORN SAUCE

OR

FISH OF THE DAY

OR

**1KG BLACK ANGUS OP RIB MBS3 – SERVES 2 PAX
(SUPPLEMENT \$28 PER PAX)**

CREAMED SPINACH, PEPPERCORN, BEARNAISE

| FOURTH COURSE |

RHUBARB COMPOTE

OAT CRUMBLE, HONEY, FRENCH CREAM, THYME, RHUBARB SORBET,
CARDAMOM FOAM AND GRATED LIQUORICE ROOT

OR

WHITE VALRHONA CHOCOLATE CHEESECAKE

SEASONAL BERRIES, SORBET

CHOICE OF COFFEE OR ORGANIC TEA

