

CHRISTMAS DAY LUNCH

2020

SNACKS

Warmed Abrolhos scallops, coriander, chilli dressing

Shucked Appellation oysters, cucumber granita

Bbq octopus, tomato vinegar, whipped olive oil

Roasted leek, romesco

Stracciatella cheese, basil, olives, salted egg yolk

ENTRÉE

Tuna tartare, ceci bean, garlic oil, Bells garden vegetables

PASTA

Ravioli alla Lombarda - traditional northern Italian Christmas pumpkin ravioli with sage, parmesan and burnt butter

MAIN

Roasted organic turkey, dressed with vegetable and grain stuffing, turkey gravy

Cauliflower, roasted grape, hazelnut, pickled mushroom

DESSERT

Black forest cassata, chocolate cherry, roasted almond

Sorbet selection of nature's finest

\$200 per adult, \$100 per child