



FISH

A Christmas Feast

SHARING MENU | 4 COURSE

Amuse Bouche

Hot Cross Bun & Foie Gras

Warm artisanal hot cross bun served with a smooth foie gras terrine

Entrees

Please select one

Blue Swimmer Crab Cakes

Blue swimmer crab crayfish, lemon mayonnaise

Mussels Meunière

Local mussels, rich champagne sauce, parsley, butter reduction

Grilled Scallops

Seared scallops, chimichurri dressing

Artisanal Burrata

Creamy burrata, charred cherry tomato pesto, toasted almond flakes

Main Course

Please select one

Tortellini

Handcrafted pasta, creamy mascarpone, luxurious truffle sauce

Roasted Red Snapper

silky celery root mousseline, tender courgette, crispy saffron chips

Wagyu Beef Cheek

Slow-braised in red wine, charcoal-roasted broccolini

Charred Cauliflower Steak

Roasted cauliflower, silky aioli sauce, sweet potato crisps

Sides to share

Please select one
per table

Roasted Baby Carrots

Thyme, toasted hazelnuts

Duck Fat Roasted Potatoes

Rosemary sea salt, roasted garlic aioli

Charred Broccolini

Lemon zest, almond crumble, extra virgin olive oil

Summer Garden Salad

Tomato, cucumber, radish, champagne vinaigrette

Festive Sweet Treats

To share

Festive Panettone (G, D, E, N)

Traditional Italian cak, vanilla sauce, warm melted chocolate

Oops! I Dropped the Apple Tart (G, D)

Deconstructed apple, slow cooked cinnamon apples, almond crumble, vanilla ice cream

(V) Vegetarian (G) Gluten (D) Contains Dairy (E) Contains Egg (N) Contains Nuts (F)
Contains Fish (M) Contains Molluscs (C) Contains Crustaceans

