



Christmas Day Dinner

Sonoma Bread with Cultured Butter

Amuse Bouche – Cognac Spiked Crustacean Bisque



Rangers Valley Beef Tenderloin and Kangaroo Tartare *gf df*
Capsicum Chutney, Sunchoke, Tempura Saltbush and Wattleseed

Citrus Poached South Coast Lobster *gf*
Harvey Bay Scallop, Scampi Caviar, Beetroot and Avocado

Native Pepper Rubbed Braised Pork Jowl *gf df*
*Creamed Celeriac, Compressed Cucamelon, Pickled Shitake,
Garden Peas and Truffle Jus*



The Golden Bauble
Spiced Chocolate Mousse, Crème Brûlée, Date and Muscovado Sablé

Coffee & Fine Tea
Christmas Petit Four Selection



gf indicates gluten-free | df indicates dairy-free

Please inform our Food & beverage attendants if you have any dietary requirements

