

CHRISTMAS MENU

BREAD & BUTTER AMUSE - BOUCHE

Prawn Pie Tee

Grilled prawn, shallot, chive, lime jelly on a rice tart shell

APPETIZER

Fish Crudo

Citrus-cured amberjack, salmon roe, kaffir lime salt, fermented asparagus

PAIRING

Anakena Nuna Reserva, Sauvignon Blanc, 2022, Central Valley, Chile

MAIN COURSE

Wagyu Rib Eye

Garlic-chili carrot purée, pickled shallot, black mustard seed, brussels sprouts, long pepper sauce

PAIRING

Carmen Wave Series, Pinot Noir, 2022, Central Valley, Chile

Slipper Lobster

Butternut squash purée, grilled kale leaf, brown butter-passionfruit sauce, torch ginger relish

PAIRING

Estimulo, Malbec, 2023, Mendoza, Argentina

DESSERT

Coconut Frozen Parfait

Strawberry gum jelly, yoghurt gel, chocolate crumble, passion fruit sorbet

PAIRING

Albaluna, Prosecco, Veneto, Italy

Wine pairing is available for an additional charge.