

christmas dinner

\$220 per adult - inclusive of all fees and surcharges

on arrival

Bread / Coconut charcoal, malt & molasses butter

start

Rock Oysters. Natural, mignonette (6) (gf, df)

Baked Oysters. Fermented chilli butter (6) (gf)

Beetroot. Smoked, white bean, buckwheat, radicchio, macadamia (vv)

Reef Fish, FNQ. Citrus cured, chaat spices, tamarind, radish, buttermilk (gf)

Raw Wagyu Beef. Egg yolk, parsnip, pickles, HP sauce (gf)

Octopus, Abrolhos, WA. Tandoori spiced, smoked yoghurt, pickled cucumber (gf)

main - standard

Leeks. Charcoal grilled, crisp potato, Tablelands mushrooms, spinach, walnuts (vv, gf)

Clams, Cloudy Bay NZ. Spaghetti, fermented chilli butter, nori crumb, herbs

Barramundi, Wild Caught, FNQ. Carrot and ginger, squid, green chilli, sea succulents (gf)

Pork Loin Chop, Bangalow NSW. Lentils, capers, currants, sage, Packham pear (gf)

Kangaroo, Paroo SA. Charcoal grilled, pumpkin, black garlic, kale, spiced seeds (gf)

Duck Breast. Tea smoked, apple, prune, black kale, duck leg rosti, jasmine (gf)

main - upgrade options (available by pre-purchase only)

1/2 Painted Crayfish*, FNQ / Brown butter, green sauce, lemon (gf)
(Average weight 550g - designed for 1-person) +\$62pp

Brick Lane lamb shoulder / 800g Sovereign Lamb VIC, 16hr slow braise, Madras spices (gf, df)
(to share, must be selected by 2 persons) +\$12pp

Rib of Beef / 800g Pure Black, barley fed Angus, marrowbone & cheek, red wine jus (to share, must be selected by 2 persons) +\$37pp

side

[1 per 2 adults]

Duck Fat Brussel Sprouts. Vannella stracciatella, sage & onion

Charred Market Greens. Buttermilk (v, gf)

Smoked Mash & Gravy. Bovril butter (gf)

Local Leaves & Herbs. Mustard & lemon (gf, df, vv)

Hispi Cabbage. Charred, Mungalli Creek Dairy quark, pine nuts, fermented chilli (v)

dessert

Maddy's Chocolate Pudding. Hazelnut & cookie crumble, salted caramel, malt ice cream (share)

"VoVo". White chocolate, raspberry coconut, chamomile, burnt meringue (gf)

Fried Granny Smith Apple Pie. Spiced ice-cream

Maffra Cheddar, VIC. Pepe Saya butter, Eccles cake



All beverages available on consumption
15% public holiday surcharge applies to beverages

df - dairy free | gf - gluten free | v - vegetarian | vv - vegan
Advise your waiter of all dietary requirements

christmas dinner

\$50 per child - inclusive of all fees and surcharges

Meals suitable for children up to 12 years, max age 17 years.

on arrival

Bread / Coconut charcoal, malt & molasses butter

main

Free range pork chipolatas, mash & gravy (gf)

Grilled Daintree Saltwater Barramundi, fries & salad (gf, df)

Grilled chicken, fries & salad (gf, df)

Spaghetti bolognese, parmesan (gf avail.)

Spaghetti Napoli, parmesan (gf avail.)

dessert

Christmas Sundae with raspberry jelly