

Christmas Eve Dinner

December 24 2021

4-Course Shared

\$128++ Adult (with alcohol)
\$98++ Adult (without alcohol)
\$68++ Child (aged 4 to 12 years old)

Antipasti

Olive and tomato focaccia, grissini

Lemon butter baked scallops, almond, herbs

Poached spencer gulf wild king prawns, cocktail sauce

Burratina cheese, prosciutto di parma,
honeydew melon, tomato pesto

Shaved raw organic vegetable salad, gorgonzola,
nuts, seeds, balsamic dressing

Zuppa

Christmas tortellini soup

Mains

Roasted porchetta, dried fruits, chestnut stuffing

Baked turkey calzone, pumpkin, taleggio, sage

Sustainable seafood cioppino, boston lobster,
black tiger prawns, clams, plum tomato sauce

Sautéed brussel sprouts, roasted potatoes, chestnuts

Dolci

Ricotta cannoli, pistachios, amarena cherries

Mascarpone trifle, amaretto, salted caramel

Stone fruit tart

Limoncello sherbet

Festive cookies, pralines

Christmas Day Lunch

December 25 2021

4-Course Shared

\$128++ Adult (with alcohol)
\$98++ Adult (without alcohol)
\$68++ Child (aged 4 to 12 years old)

Antipasti

Olive and tomato focaccia, grissini

Lemon butter baked scallops, almond, herbs

Poached spencer gulf wild king prawns, cocktail sauce

Burratina cheese, prosciutto di parma,
honeydew melon, tomato pesto

Shaved raw organic vegetable salad, gorgonzola,
nuts, seeds, balsamic dressing

Zuppa

Christmas tortellini soup

Mains

Roasted porchetta, dried fruits, chestnut stuffing

Baked turkey calzone, pumpkin, taleggio, sage

Sustainable seafood cioppino, boston lobster,
black tiger prawns, clams, plum tomato sauce

Sautéed brussel sprouts, roasted potatoes, chestnuts

Dolci

Ricotta cannoli, pistachios, amarena cherries

Mascarpone trifle, amaretto, salted caramel

Stone fruit tart

Limoncello sherbet

Festive cookies, pralines



New Year's Eve Dinner

December 31 2021

4-Course Shared

- \$168++ Adult (with alcohol)
- \$128++ Adult (without alcohol)
- \$88++ Child (aged 4 to 12 years old)

Antipasti

Olive and tomato focaccia, grissini

✓ Crispy spencer gulf wild king prawns, calamari, truffle aioli

Burratina cheese, heirloom tomatoes, tomato pesto, basil

Shaved raw organic vegetable salad, gorgonzola, nuts, seeds, balsamic dressing

Shaved prosciutto di parma, stone fruit

Risotto

Champagne, parmigiano reggiano

Mains

Bistecca alla fiorentina, porterhouse steak, balsamic, extra virgin olive oil

Classico cotechino, pork sausage, green lentis

Pesce al cartoccio, sustainable barramundi fillet, clams, tomatoes, olives, capers

Ravioloni with buffalo ricotta, spinach

Roasted potatoes, bacon, tomatoes, onion

Dolci

Zuppa inglese, peaches, berries

Cassata cake, vanilla sponge, ricotta cream, macerated dried fruits

Hazelnut ice cream, chocolate fudge

Selection of premium stone fruits

Almond and chocolate biscotti



Seafood with this mark comes from an MSC certified sustainable fishery.

MSC-C-54472

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