

# CHRISTMAS MENU

## 2024

### STARTER

Gin cured Tasmanian salmon, dill emulsion, pickled cucumber,  
blini DFO/GFO

Tomato carpaccio, raspberry vinaigrette, capers, pickled red  
onion, stracciatella, basil V/VEO/DFO/GF

Arancini, mozzarella, roasted tomato, prosciutto vo

### MAINS

Risotto, sweet green pea, mint, chevre V/VEO/DFO/GF

Fisherman's catch DFO/GFO

Princi's gammon, grilled pineapple, duck fat potatoes, roast baby  
carrots & Brussels sprouts, gravy DFO/GFO

Scotch fillet 250g medium rare, duck fat potatoes, cauliflower purée,  
roast baby carrots, watercress, red wine jus DFO/GFO

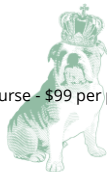
### TO FINISH

Eton mess, fresh berries, Chantilly cream, meringue, coulis  
compôte V/GF

Traditional Christmas pudding, brandy custard v

Devon cave-aged cheddar, water crackers, quince, honeycomb,  
sliced apple V/GFO

2 Course - \$85 per person | 3 Course - \$99 per person | \$5.00 steak surcharge



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**I'M SO HUNGRY  
I COULD EAT A HORSE**