Christmas Day Lunch

$249

TO START

Milk bun, smoked paprika butter

Baked saganaki, Greek kefalograviera cheese, honey, chilli

Skull island kataifi prawn, honey, chilli, oregano

Village salad, Curious croppers heirloom tomato's, barrel aged feta, sun dried olives, cucumber

Baby cucumbers, mandy's horshradish, labneh, dill oil

YOUR BIG STUFF

Cloudy bay diamond clam risotto, marscarpone, salmon caviar, chives

Harmony Farms porchetta, salsa verde

Chicken Saltimbocca, proscuito, sage, parsley, caper

Duck Fat potatoes, garlic, rosemary, rock salt

Organic Cambridge Asparagus, sauce gribiche

TO FINISH

Zuppa anglaise, raspberry trifle

Chocolate bunet, (chocolate creme caramel) Amaretti



*All dishes are subject to seasonal availability and the whim of Sean