



CHRISTMAS DAY LUNCH

\$200pp adults / \$70pp children 12 and under
Four course set menu inclusive of Butcher's Block (main)
From the Ocean selections at additional cost

AMUSE BOUCHE

Oysters with Caviar

\$12 additional

Tuna Crudo

Ajo blanco, olives, grapes & avruga

STARTERS

Chilled Carrot Soup

Cured river prawns, golden beetroot, pickled ginger & fennel

Heirloom Tomatoes

Grilled watermelon, fresh curds, black olive oil

Copper Tree Farm Beef Tartare

Cured egg, anchovy, fresh wasabi & purslane

WA Marron

Split & wood grilled, cherry tomatoes, shellfish butter & basil

Snapper Ceviche

Tiger's milk, sweet potato, Andean corn

Farmed Quail

Flame roasted, black sesame, blood plum

MAINS

Brined Aylesbury Duck Breast

Grilled nectarine, radicchio agrodolce

Grilled King Salmon

burnt onion, fish crackle, salted egg

Chickpea Socca

Salt baked beetroots, pesto, straciatella

Lamb Rump

Fermented eggplant, Sugarloaf cabbage, spiced lamb sauce



FROM THE BUTCHER'S BLOCK

1.4kg	Slow Roasted Whole Lamb Shoulder (for 2)	Milly Hill, Armidale (NSW)
300g	Sirloin MB3+	Copper Tree Farm, Dairy Cow (VIC)
250g	Grass-fed Tenderloin	Bass Strait, Pasture, Gippsland (VIC)
240g	Westholme Wagyu Rump Cap MB5	F1 Wagyu, 400 days Grain fed (QLD)

FROM THE OCEAN

At additional cost / Market price

900g	Whole Southern Rock Lobster	Tasmania
450g	Whole King George Whiting	Corner's Inlet (VIC)

SAUCES & BUTTERS

	House Beer Mustard	Thyme & Pinot Jus	Lemon Chive Butter
Lovage Chimi Churri	Horseradish Crème Fraîche	Truffle & Bone Marrow Butter	Salsa Verde
	Café De Paris Butter	Green Peppercorn & Eschalot	

SALADS

Darling Mills heirloom lettuce & herbs salad, chardonnay dressing
Citrus salad, bitter leaves, green olives & fennel
Potato salad 'a la Russe'

SIDES

Duck fat potatoes
Grilled maxim mushrooms, garlic & parsley butter
Charred greens, bagna cauda, chilli oil



DESSERTS

Valrhona Chocolate Tartlet

Kirsch preserved Tasmanian cherries, malt ice cream

Tonka Bean Crème Brûlée

Scorched strawberries, brioche & beurre noisette ice cream

Fresh Mango Parfait

Green peppercorn syrup, pain d'épice biscuit, durian ice cream

Peach Pavlova

Poached peach, torched meringue, yuzu curd, whipped ricotta

Australian Cheese Plate (two cheeses)

Mountain honeycomb, quince paste, fresh grapes & hand rolled lavosh

CHILDREN'S MENU

Fresh Vanella Burrata

Heirloom tomatoes, basil, black olive tapenade croutons

Botswana Butchery Burger

Double patty, aged cheddar, tomato, burger sauce & fries

Roast Chicken

Cos, green goddess & baked potato

SWEETS

Peach Pavlova

Poached peach, torched meringue, yuzu curd, whipped ricotta Chantilly

Tonka Bean Crème Brûlée

Scorched strawberries, brioche & beurre noisette ice-cream

Ice Cream & Sorbet

Fresh berries & brandy snap biscuit

*Menus are subject to change due to seasonality.

*Additional food and beverage ordered will incur a 15% public holiday surcharge.