

Christmas lunch

Entrée

Grilled Australian king prawns with chimichurri, and fresh lemon

Freshly shucked oysters with a champagne dressing

Crispy skinned pork belly with spiced pear and watercress

Chargrilled asparagus with romesco and a parmesan croquette

Main

Pink roasted duck breast with baby carrots, whipped feta and a cherry glaze

Grain fed eye fillet with horseradish potato puree, asparagus and red wine jus

Crispy skinned barramundi with a baby pea salad and saffron beurre blanc

Pea risotto with radicchio, Persian feta and lemon

Dessert

Eaton mess with lemon curd, berries and peaches

Warm panetone pudding with poached pear and brandy anglaise

Dark Callebaut chocolate cake with raspberry sauce and vanilla marscapone

Mini Taster

Chilled Gazpacho soup

With tea and coffee

Lemon and pistachio biscotti