

Yulefest - Christmas in July

Dinner Menu 2018

5 course degustation \$125.00 per person

First Course

Goose liver-parfait, marinated apple, jelly, raspberry powder, micro watercress.

Second Course

Yellow fin tuna ravioli, tartar, soy mirin caviar, avocado gel,
yuzu drizzle, wasabi cress.

Cleanser

Blood orange Lolli, lemon grass infusion

Third Course

Confit pork cheek
Roast parsnip cream, charred brussels sprout, pineapple infusion

Fourth Course

Pan seared duck supreme- Pressed duck legs, smoked potato puree,
green bean tempura, clementine jus

Fifth Course

Brandy plum pudding
Crème anglaise bubbles, plum crisp, cherry coulis, soil

After

Tea and coffee and Petit fours