

Yulefest - Christmas in July

Dinner Menu 2019

5 course degustation \$125.00 per person

First Course

Smoked duck supreme
apricot chutney | forest berry soil | gorgonzola & beetroot sorbet

Second Course

Yellow fin tuna
tataki | soy mirin foam | avocado mousse | yuzu drizzle | fermented nashi pear

Cleanser

Ruby grapefruit
Lolli kaffir lime infusion

Third Course

Slow roasted turkey breast
sage and cranberry | sweet potato fondant | caramelised root vegetables | saffron apple compote

Fourth Course

Lamb Rack
parmesan rosemary crust | sundried tomato pesto quinoa | charred asparagus cream

Fifth Course

Yule Log
chocolate raspberry mousse | feuilletine | strawberry gel | mandarin coulis

After

Petit fours