

Vol.I

FIRST. EDITION

Bar . Dining



2-Course \$65 | 3-Course \$75

Entree

Scallops in the shell pancetta, sage, panko, brown butter micro salad

Slow-cooked pork in braised cherry, roasted fennel apples



Main

Tender lamb shoulder, crushed hazelnut haloumi and pomegranate, potato fondant

Roast turkey chestnut sage and onion, cranberry jus, broccolini in pistachio butter



Dessert

Christmas pudding trifle, whiskey custard, rose-scented raspberry jelly, summer fruits

Pavlova, Stone fruit and cinnamon compote, vanilla whipped cream

Local + Sustainable

Our menu changes with the seasons to showcase the best local produce available.

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Be Social



First Edition Christmas Feast