

# Christmas lunch menu \$240 pp

## Amuse bouche

### **Crabe et Caviar**

Spanner Crab, coriander & tomato consommé, samphire, Sterling caviar

## Entrée

### **St Jacques**

Pan-seared Shark Bay scallops, asparagus, sea urchin butter, lovage oil

## Plat

### **Steak, émulsion Béarnaise**

Tajima Wagyu sirloin, confit potato, black pearl mushrooms, Béarnaise emulsion

## Dessert

### **Pêche pochée à la crème de matcha**

Poached pear, Matcha cream grapefruit granita, almonds

**The Menu price listed includes a Public Holiday surcharge of 15%**