

YULETIDE

$155 PER PERSON

ENTRÉE

Lightly smoked salmon gravalax, (M) whipped cod roe, finger lime, chive oil, charcoal crisp

Beef shin croquette, pumpkin jam, pickled mustard seed, mead reduction

Mushroom pate, rice paper crisp, pickled shallot, fermented chiodini mushroom

Roast bone marrow, plum glaze, charcoal dust, seeded rye bread, mizuna

THE MAIN EVENT

Braised short rib, apricot whiskey glaze, pickled peppercorn sauce, fried shallot

Rotisserie chicken, charred broccolini, black garlic sauce, blue cheese foam

Whole grilled market fish, (M) jorskokksuppe, charred leeks, clams

Crispy porchetta, caramelised pear, cauliflower puree, honey mustard jus

Charred pumpkin, white bean skordalia, seaweed butter, escabeche oil

SEASONAL SIDES

Charred cabbage, baby sugarloaf, lingonberry vinaigrette, dill, parsley

Confit new potatoes, dill and caper butter, cornichons

DESSERT

Riskrem, risamalande, fermented berries, meringue, whipped mascapone

(A) Australian, (I) imported, (M) mixed

Available for groups of 2 or more.
Please note a discretionary service charge of 10% will be added to the bill groups 8+.