

MENU

AMUSE

Ham and Gruyere cheese croquette
Fresh baked bread rolls, cultured rosemary butter
Recommended with Mitchelton NV Cuvee Sparkling

FIRST COURSE

Fruits de mer – Fresh and cooked seafoods, oysters, prawns, mussels and clams
Recommended with Mitchelton Heathcote Collection Vermentino 2016

SECOND COURSE

Roasted turkey breast, bacon and apricot stuffing, broccoli and almonds, jus lie
Recommended with Mitchelton Airstrip Marsanne, Roussane, Viogner 2016

THIRD COURSE

Cape Grim MS4 eye fillet, summer asparagus, confit roast potatoes, Shiraz sauce
Recommended with Mitchelton Heathcote Shiraz 2016

FOURTH COURSE

Christmas pavlova with stone fruits
Cherry parfait, ANZAC biscuit, dark chocolate and fresh cherries
Recommended with Mitchelton The Bend Moscato 2018