

MAESTRO

Christmas Day Lunch

Welcome Canapés

Maple baked ham mousse on crisp
Skull Island prawn, avocado + salmon caviar
House baked focaccia Mount Zero olive oil

Entrée

To Share

Freshly shucked Pacific oysters
Burrata with heirloom tomato + house dressing
A selection of cured meats, olives + pickles

Palate Cleanser

Plum sorbet with midori

Main

To Share

Turkey roulade, walnut + apricot stuffing served with cranberry jus
Roasted Pork Loin, fennel + jus
Ricotta gnocchi with greens + mint
Roasted wagyu fat potatoes

Dessert

Traditional Christmas pudding with brandy custard +
rum raisin Ice Cream
Fruit mince pies