

# MAESTRO

## CHRISTMAS DAY LUNCH

### Welcome Canapes

(served individually)

Maple baked ham mousse on crisp  
Skull Island prawn with avocado & salmon caviar  
House-made focaccia with olive oil

### Entrée

(served sharing style)

Freshly shucked Pacific oysters  
Burrata with heirloom tomato & house dressing  
Selection of cured meats with olives & pickles

### Palate cleanser

(served individually)

Plum sorbet with Midori

### Main

(served sharing style)

Turkey roulade with walnut apricot stuffing & cranberry jus  
Roasted pork loin with fennel & jus  
Ricotta gnocchi with greens & mint  
Roasted wagyu fat potatoes

### Dessert

(served individually)

Traditional Christmas pudding with brandy custard &  
rum raisin ice-cream  
Fruit mince Pies