

Christmas Day

STARTERS

sydney rock oysters
served w/ trout caviar & a mastic lemon dressing (g/f)

moroccan spiced lamb shank and cauliflower salad
with puffed quinoa, chickpeas and a mint yoghurt dressing (g/f)

prawn and saffron paella croquettes
served on a sweet pea and horseradish purée

seared scallops
with fig and pepper jam, pistachio crust and crumbled fetta

MAINS

garlic prawns (*omeros signature dish c.1970*)
in a light garlic, mushroom, shallot cream sauce served on a bed of rice w/ fried parsley

cone bay barramundi fillet
on roasted pumpkin purée, buttered chat potatoes & a curry coconut sauce (g/f)

10 hr slow cooked Beef cheeks
served w/ truffle potato gratin, wilted spinach & white truffle jus (g/f)

turkey breast roulade
topped w/ a cranberry and pancetta crust, maple glazed carrots & a porcini mushroom gravy

DESSERTS

christmas pudding pannacotta
w/ eggnog custard & gingerbread crumble

chocolate orange mousse
on whipped creme fraiche & chocolate almond soil

rosewater jelly with vanilla macerated berries
topped w/ walnut honey crunch (g/f)

\$130 for 3 course menu

children's meals: *chicken schnitzel or fish & chips
w/ a choc brownie \$60*