

# Christmas Menu

FOOD ONLY: \$260PP  
BEVERAGE PACKAGE: \$95PP (3 HOURS)  
CHILDREN: \$60PP (4-13YRS)

## Welcome Canapes & Bubbles

**WA crayfish Ma Hor (2pp)** <sup>GF, DF</sup>  
caramelised duck and peanut, finger lime,  
pineapple, watermelon

**Albany Rock Oysters (1pp)** <sup>GF, NF</sup>  
garlic buttermilk, green coriander chilli oil,  
sea parsley

## Entrée to Share

**Pink Snapper Crudo** <sup>GF, DF, NF</sup>  
spicy and tangy mango sauce, mint, lime zest

**Calamari Noodles** <sup>GF, DF, NF</sup>  
bush tomato sambal, pickled samphire, shichuan  
pepper and lime chilli oil

**Robata Grilled Maitake Mushrooms** <sup>VEG, GF, DF, NF</sup>  
fermented rice, smoked tofu, sisho

**Beef Tartare** <sup>GF, DF, NF</sup>  
soy cured egg, potato nori chips,  
toasted sesame, smoked eel mayo

## Mains to Share

**Robata Grilled Shark Bay Tiger Prawns** <sup>GF, DF, NF</sup>  
yellow Indonesian curry, warrigal greens, coconut

**Coral Trout West Java Ikan Pesmol** <sup>GF, DF</sup>  
crispy leek, turmeric, coconut

**Robata Grilled Green Thai Cauliflower** <sup>VEG, DF, NF</sup>  
crispy and spicy pumpkin seeds

**Sapi Kalio** <sup>GF, DF</sup>  
West Sumatra rendang beef cheek,  
roast pumpkin, curry leaves

**Wok Sautéed Vegetables** <sup>VEG, GF, DF, NF</sup>  
broccoli, wood ear mushrooms, greens and garlic

## Steamed Rice

## Dessert

**Rottnest Pavlova** <sup>GF</sup>  
passionfruit curd, berries,  
crispy almond cookies,  
kaffir lime marinated pineapple, cream

## Beverage Package (3 Hours)

Gage Roads Tap beer

Cocktail on arrival

House of Arras Blanc de Blanc Sparkling , Tamar Valley, TAS

Riesling Freak No.3, Great Southern, WA

Salatin Pinot Grigio, Veneto, ITA

Apricus Hill Chardonnay, Denmark WA

Chateau De L'Escarelle Palm Rosé, Provence, FRA

Sandalford Estate Reserve Cabernet Sauvignon, Swan Valley, WA

Big Buffalo Pinot Noir, California , USA

\*Selection subject to change