

31 DEC & 1 JAN LUNCH & DINNER

# FESTIVE MENU



## LOBSTERS

\*SUBJECT TO MARKET FLUCTUATIONS.

### WHOLE LOBSTER (600G) \$72

Grilled or Steamed, served with lemon garlic butter sauce, greens & mashed potatoes

### SIGNATURE LOBSTER ROLL \$60

Whole lobster de shelled, herbed Pommery mustard, mayonaise, grilled brioche roll, greens & fries

### SURF & TURF \$108

Whole lobster (600G) and artisanal cut of beef 200gm

### PREMIUM SURF & TURF \$154

Whole lobster (600G) and Pure Black Ribeye 300gm

## STARTERS

### HAMACHI \$25

With rosette chambost, cucumber, pine nuts, sesame, wasabi yuzu dressing

### BONE MARROW \$22

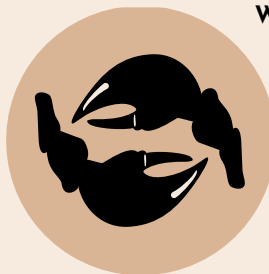
With pickles shallots, anchovies, puffed quinoa, seasonal parsley, grilled toast

### GRILLED SQUID \$22

With salsa, pomelo, fresh herbs, vinaigrette & garlic saffron puree

### SNOW CRAB (4 PCS) \$18

With spiced coconut, apple, coconut cream, ikura



## MAINS

### ROAST BEEF \$88/300gm

Served with porcini mushroom jus, rosemary potatoes

### RANGER VALLEY WX TRITIP

270+ day grain fed, MBS5+

\$47 /200gm  
\$65 /300gm

### TURKEY \$38

Served with chicken jus, roasted mushrooms, corn bread, cranberry jam

## DESSERTS

### VALRHONA BROWNIE \$18

Chocolate chip cookie, dark chocolate, one scoop of ice cream

### PASSION FRUIT TART \$12

Citrus compote, seasonal fruits

