

CHRISTMAS MENU 2025 - 20 PEOPLE MAX PARTY SIZE

LUNCH \$220pp [Seatings available from 12:00pm to 1:00pm]

DINNER \$195pp [Seatings available from 6:00pm to 7:00pm]

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SNACKS

WINE MATCH \$75

Oysters - Mignonette, lemon wedges

Comté Tart - Braised leeks, apple jam

Chicken Liver Parfait - Choux, preserve

Beef Tartare - Vol au vent, hot sauce

ENTRÉES [TO SHARE]

Goat's Cheese Beignets - Honey, green apple, rocket

Cured Salmon - Gribiche, kaffir oil, radish, citrus

Foxes Island
Sauvignon sur
lie 2016
150 ml

MAINS [TO SHARE]

Lamb Rack - Pommes dauphine, chard, anchovy
dressing, lamb jus

'Bostock' Roast Chicken Thigh - Mustard & tarragon
béchamel, onions, turnips, thyme

Confit Duck Fat Potatoes - Buttermilk dressing, chives

Cos Heart Salad - Herb mayo, basil oil, breadcrumbs

Jean Michel
Gerin 'La
Champagne' Syrah
150 ml

DESSERTS [TO SHARE]

Mascarpone Sabayon - Confit strawberries, almond
sponge, vanilla cream

Chocolate & Whisky Mousse - Salted caramel, roasted
hazelnuts

Marc Bredif
Vouvray 2015
75ml

NEW YEARS EVE MENU 2025 - 15 PEOPLE MAX PARTY SIZE

DINNER \$170 pp [Seatings available from 7:00pm to 8:45pm]
[2 Hours 15 Min per table]

SNACKS

Oysters - Mignonette, lemon wedges
Comté Tart - Braised leeks, apple jam
Chicken Liver Parfait - Choux, preserve
Beef Tartare - Vol au vent, hot sauce

WINE MATCH \$60

ENTRÉES [TO SHARE]

Goat's Cheese Beignets - Honey, green apple, rocket
Cured Salmon - Gribiche, kaffir oil, radish, citrus

Foxes Island
Sauvignon sur
lie 2016
150 ml

MAINS [TO SHARE]

Lamb Rack - Pommes dauphine, chard, anchovy
dressing, lamb jus
'Bostock' Roast Chicken Thigh - Mustard & tarragon
béchamel, onions, turnips, thyme
Confit Duck Fat Potatoes - Buttermilk dressing, chives
Cos Heart Salad - Herb mayo, basil oil, breadcrumbs

Jean Michel
Gerin 'La
Champagne' Syrah
150 ml

DESSERTS [TO SHARE]

Mascarpone Sabayon - Confit strawberries, almond
sponge, vanilla cream

Marc Bredif
Vouvray 2015
75ml

Chocolate & Whisky Mousse - Salted caramel, roasted
hazelnuts