

CHRISTMAS DAY LUNCH

Thursday 25th December 2025

Four Matched Wines 125pp

*Lallier – Champagne AOC Reflexion R.020 Brut
220 btl / 42 gls*

*Daily market best oysters
With chardonnay vinegar – Half dozen 45 / Dozen 86 / With Oscietra caviar 23ea*

Ormeggio's 'Dirty Caprese'
A glass of caprese salad

King Prawn Fritters
King prawn tempura, crème fraîche, trout roe, herb salad

Baccala Cappuccino
Salted cod *alla Vicentina*, potato foam, brioche croutons, cocoa and spices

Southern Rock Lobster
Toasted brioche, potato Russian salad

Yellowfin Tuna Crudo
Roasted cherry tomatoes, capers, oregano, mozzarella gelato

Tagliolini
Port Stephens red prawns, smoked eel, buttermilk, oscietra caviar, oregano

Butter Basted Murray Cod
Green asparagus, macadamia emulsion

Vialone nano 'riso cotto in latte'
Fresh seasonal berries, almond gelato, lemon myrtle

Crema Catalana
Caramelised custard sponge cake

395
A card-processing fee applies to all transactions.