

T H E
O R I A N A

CHRISTMAS LUNCH

Warm olive oil and sea salt focaccia

ENTRÉE

Sydney Rock Oysters Champagne vinegar mignonette, lemon
LD, LG

Tiger Prawn Cocktail Cos, cherry tomato, dill, Marie Rose,
lemon LD, LG

Spanner Crab Salad Celeriac remoulade, dill, lemon LD, LG

Salt & Pepper Calamari Black garlic mayonnaise, lemon
LD, LG

Grilled King Prawns Nduja butter, parsley LDO, LG

Seared Hokkaido Scallop Avruga caviar, chive beurre blanc
LDO, LG

MAIN

Whole-Roasted MB2+ Grain-Fed Scotch Fillet
carved for the table, red wine jus, chimichurri LD, LG

Chestnut, Sage & Onion Turkey Roulade
Glazed heirloom carrots, spinach, cranberry sauce LG

Crispy Skin Murray Cod

Lemon butter, salmon roe, chives LDO, LG

SIDES

Baby gem, white peach, heirloom tomatoes, basil,
Chardonnay dressing
LD, LG, V, VG

Duck fat potatoes, confit garlic, parsley LD, LG, VO, VGO

DESSERT

Lemon Curd Tart torched meringue, raspberry

Warm Spiced Christmas Pudding Dark rum caramel,
sour cherries, vanilla bean ice cream

