

Bonnie

Sample christmas tasting menu
\$360pp

house baked bread - amuse-bouche

peach - fig - cherry - labneh - amaretto - basil

red claw - apricot - witlof - endive - avocado - sunflower

choice of:

local mud crab - bisque - vanilla - warrigal - smoked roe

seared duck breast - beetroot - asparagus - jus gras - chevre

choice of:

quail - butternut pumpkin - chard - brandy - boudin noir - chestnut - pinenut

seared seafood platter - coral trout - moreton bay bug - tiger prawn - mango - lime

to share:

roasted chat potatoes - brussel sprouts - pecorino - black garlic

house made holly and cherry cello

anglaise - passionfruit - shortbread - meringue - berry - balsamic

petit fours

upgrades

coffin bay oysters served three ways \$34

½ pan seared tasmanian rock lobster with garlic herb butter \$65

australian cheese board - house made lavosh - quince \$28