



Black ♦ Diamond

Christmas Day Dinner Menu

TO START

Choose an appetiser

CRISPY THOUSAND LAYER POTATO

Herbs, garlic butter, chives, crème fraîche, salmon caviar

ROASTED BUTTERNUT SQUASH SOUP

Roast butternut squash, thyme, sage crème fraîche

TO SAVOUR

Choose an entrée

CHRISTMAS PLATTER

Slow roasted stuffed turkey thigh, stuffed with house-made apple sausage stuffing, red jacket mashed potatoes, beets, asparagus, & rich turkey gravy

ROAST RACK OF LAMB

Rosemary dijon lamb sous-vide to medium rare, mashed potatoes, beets, asparagus, balsamic red wine reduction

WILD BOAR RAGU

12-hour braised wild boar, warm winter spices, parmesan, hints of citrus, pappardelle

PAN-SEARED SABLEFISH

Brown butter eggplant puree, layered potato, beets, asparagus, citrus caramelized onion reduction

SWEET FINALE

Choose a dessert

BAKED ALASKA

Strawberry gelato with chocolate sponge cake covered in toasted marshmallow meringue

PUMPKIN PIE

Spiced pumpkin with notes of cardamom in a crunchy vanilla base with a cinnamon whip cream topping



ADULT PRICE \$99

Served from 3:00pm