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\$345PP INCLUDING MATCHING WINES\*  
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*TO START*

Seafood platter, Albany rock oysters,  
dressed Skull Island prawns, Augusta abalone

*SECOND COURSE*

Pork shoulder and Wagin duck leg terrine  
with hibiscus, toasted rye and pickles

*THIRD COURSE*

Augusta hapuka, tomato and  
bull's horn pepper consommé, charred lettuce

*MAIN*

Mount Barker chicken ballontine, apricots and chicken sauce  
Sides: Torbay asparagus, green leaves, potato salad

*DESSERT*

Mango pavlova with coconut mousse

*TO FINISH*

Selection of cheese

CHRISTMAS LUNCH