



Christmas SPECIALS

DECEMBER 25TH | LUNCH & DINNER

ENTRÉE | M25 V28

Seared Tuna

Lime and cilantro crust, served with avocado purée, yuzu lemon gel, garnished with tempura shiso leaf **GFO**

Pork Belly

Hoisin braised pork belly served charred spring onion, garlic infused potato purée and ginger oil **GF**

Seared Scallops

Asparagus spear, sweet corn velouté and chorizo crumb

MAIN | M35 V39

Charred Octopus

Twice cooked octopus with black garlic aioli, chorizo crumb, roasted carrot purée, sautéed baby leeks and pickled mushrooms **GF**

Turkey Roulade

Prosciutto wrapped turkey roulade filled with camembert and bacon, truffle potato purée, asparagus, and white wine velouté **GFO**

Baked Barramundi Fillet

Celery root mousseline, charred baby leeks, sous vide celeriac and citrus beurre noisette **GF**

DESSERT | M20 V22

Dark Chocolate & Strawberry Opera

Blueberry compote, fresh strawberry rosette and espresso cream

Pistachio Cake

Macerated berries, roasted crushed almonds and rosewater syrup

Baked Chocolate Treat

Dark chocolate melt, vanilla bean ice cream and candied walnut



KIDS *Christmas* SPECIALS

DECEMBER 25TH | LUNCH & DINNER
12 YEARS AND UNDER

Bread Roll and Butter

ENTRÉE | M15 V17

Snowman Pizza

Cherry tomato, honey glazed ham, rocket and mozzarella cheese

MAIN | M20 V22

Roast Turkey

Cranberry stuffed dumpling, crunchy fries and seasonal vegetables

DESSERT | M10 V12

Chocolate Pudding

Vanilla ice cream and chocolate dust

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www.pittwatersl.com.au