

CHRISTMAS DAY MENU

\$75 per person

entrée

Angus sirloin tataki, onion, balsamic honey mustard, horseradish mayo, shichimi, garlic chips, chilli lime, ponzu dressing

Salted roasted beetroot, caramelised onion jam, whipped goats cheese, walnut praline, cabernet sauvignon vinaigrette

King fish ceviche, pickled ginger gel, coconut milk, green chilli, basil, sriracha oil, crispy shallots

main

'Ssamjang' traditional Korean spicy dipping sauce has taken a half turn and used as a glaze for our sous vide 1/2 chicken

Succulent clove & rum glazed ham, mustard & pickles

Pan-fried market fish, capers, confit lemon, pickled fennel, brown butter, chives, garlic chips

sides to share

M Social Asian slaw

Chunky hand cut fries , parmesan, truffle

dessert

Rosemary crème brulee, grapefruit, crème fraiche ice-cream

Hazelnut chocolate mousse, chocolate biscuit, broken meringue, sour cherry

