

CHRISTMAS DAY

AT THE DINING ROOM

DINING

Spanner Crab, Avocado Mousse Tartlet

Hiramasa Kingfish, New Season Tomatoes, Strawberry Balsamic

Scampi Raviolo, Golden Squash, Bisque Emulsion

Dry Aged Duck Breast, Beetroot, Rhubarb, Olive

Vanilla Custard Tart, Macerated Cherries

Petit Four

ENHANCE YOUR DINING EXPERIENCE

Giaveri Siberian Caviar 15g/30g/50g \$59/\$99/\$160

Served with bilinis, crème fraîche and chives

or

6/12 oysters \$42/\$84 Natural or Kilpatrick

\$350 per person

2025 AGFG Hatted Restaurant  