



Songbirds Rainforest Retreat

Christmas Day Degustation Menu



— LUNCH ONLY —
SATURDAY, DECEMBER 25, 2010

\$188 PER PERSON

Freshly baked caraway and fennel seed bread, olive oil, iron bark honey

White Miso Soup

Toasted sesame oil, wakami, spiced avocado nori roll, chilli jam

Pan Roast Jewfish and Jacobs Well Tiger Prawns

Nigella seeds, curried butternut puree, white beans, red pepper
lemongrass and passionfruit essence

Confit of White Meats

Cashews, cornichons, jamon serrano, cashel blue,
raspberry grape must, watercress

Buttered Popcorn Sorbet

Tonka bean cloud

Roast Fillet of Kingaroy Beef and Slow Cooked Wagyu Cheek

Cauliflower puree, goats curd and beetroot ravioli, etuvee of
artichoke broad beans and asparagus

Ashgrove Cloth Wrapped Cheddar

Apple compote, hazelnut and oat milk

Not-So Christmas Pudding

Cherries, custard cubes, plum jellies, milk jam, chocolate soil,
pudding pieces, brandy ice cream