



Executive Chef: Scott Price | Restaurant Manager: Lynn Fernandes | Distillery Botanica: Phillip Moore & Nigel Weisbaum

| Negroni, Moore's Roots & Leaves gin, campari, sweet vermouth

| Sourdough, cultured butter

| Oysters, buttermilk, bush tomato

| Roasted duck, cranberry and macadamia stuffing, duck gravy

| Brussels sprouts, manchego, mustard dressing

| Carrots, beets, maple syrup

| Celeriac and potato gratin

| Sugar snaps, peas, broccoli, almonds, butter

| 2015 La Tour Travers Bordeaux Rosé, Cabernet Sauvignon, Merlot, FR

| Steamed pesimmon pudding, brandy custard

| Mr Black Amaro liqueur

Proudly delivered to you by Yellowtail Restaurant

Xmas in July 120 serves 2 Paired beverages 60 serves 2

Christmas in July preparation instructions

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Half Sourdough, cultured butter

Bring butter to room temperature. Bake sourdough at 250 for 8 minutes, slice with a serrated bread knife

2 Oysters natural, buttermilk, bush tomato

Oysters have been 'unnipped' for your convenience. Slide a knife under the lid to separate. Remove any shell. Slide knife under to detach oyster. Flip oyster meat, dress with buttermilk dressing and bush tomato oil

Roasted duck, cranberry and macadamia stuffing, duck gravy

With oven on 250, put duck roasts into oven. Cook for 10 minutes on one side. Flip 90 degrees and cook 5 minutes. Continue to do the remaining 2 sides for 5 minutes each. Take out of the oven and pan, rest on a plate for 8 minutes. Slice into thick slices. Serve with gravy heated in a pot or microwave

Brussel sprouts, Manchego, mustard dressing

Sprouts will come partly charred. Roast in the oven at the same time as the duck for around 15 minutes. Toss with dressing, sprinkle cheese on top.

Carrots and beets with maple syrup

Roast carrots and beets at the same time as the duck for 20 minutes

Celeriac and potato gratin

The gratin can be put straight into the oven in the takeaway container. These are HEATPROOF!

Sugar snaps, peas and broccoli, almonds, butter

These can be put straight into the microwave to heat for 3 minutes

Steamed persimmon pudding, brandy custard

These are great heated in the microwave! Alternatively place in a heatproof dish, cover with foil and heat in the oven at 180C for 15 minutes. Custard can be served warm or cold
