

MARCEL

CHRISTMAS EVE
2 COURSE/3 COURSE
\$75/\$90

Oysters (pc) \$7

Entrée

**Burrata, Leek, Heirloom Tomatoes, Hazelnuts, Basil Oil,
Rocket, Sourdough**

**Ceviche, Citrus Dressing, Fennel, Black Olives, Blood
Orange, Caperberries, Chilli Oil**

Wagyu Carpaccio, Chimichurri, Rocket, Parmesan

Mains

Market Fish, Asparagus, Sauce Grenobloise

**Crab Linguine, Eschallot, Garlic, Chilli, Chives, Olive
Oil, Crab**

Spatchcock, Romesco Sauce, King Oyster Mushroom

Dessert

**Limoncello Tiramisu, Lemon Curd Mascarpone,
Savoirdi Biscuits, Candied Lemon**

Biscoff Cheesecake, Vanilla Bean Ice-cream

Sides

Twice Cooked Chat Potatoes, Gremolata \$18

Spring Vegetables, Chilli Oil, Sea Salt \$16

Mixed Leaf Salad, Verjuice Dressing \$13

SAMPLE MENU

Please advise us of any dietaries