ZODIAC

Xmas Lunch & Dinner 2026

Friday 25 December 2026 from 10.30am

DIM SUM SELECTION (TO SHARE)

Crystal jade scallop dumplings (GF, DF)

Sticky beef wontons with miso/truffle mayonnaise (DF)

Paua, pork and prawn siu mai (DF)

Golden Triangle prawn toast, crusted with almonds, sesame seeds and crisp seaweed (GFO)

Crispy bottom lamb dumplings with eschalot relish (DF)

MAIN COURSE (TO SHARE)

Mandarin marinated yellow fin Tuna with fresh coconut, red chilli and lime leaves (GF, DF)

Peking Duck, cucumber, spring onions, homemade hoisin and pancakes (GFO, DF)

Nanjing-style roasted aged-beef fillet with Kampot pepper sauce and shiitake mushrooms (GFO, DF)

Miso marinated salmon, cooked over hot coals (GFO)

Fried rice with ham off the bone, fresh peas, corn, truffle and soft herbs (GFO, DF, VO)

Stir-fried Asparagus, garlic chives, miso hollandaise (GFO, DFO, VO)

DESSERT BY SWEET SOUL (TO SHARE)

Crispy ginger pavlova, matcha white chocolate ganache and strawberry confit (GF)

Yule log - Dark chocolate and cherry sponge rolled with cocoa mousse (GF)

$120pp

BOOK NOW

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