

PALETTE

2025 CHRISTMAS MENU

3 COURSE ALTERNATE SERVED MENU WITH 2.5-HOUR BEVERAGE PACKAGE | \$140PP

**dietary requirements can be met with advance notice*

ENTREE

Hervey Bay Cuttlefish caught by Shaun Hanson

Oscietra caviar, Tasmanian sea urchin, beach succulents

served alternately

Borrowdale Pork farmed by Joe Byrne

Okra, apple, Pedro Ximenez

MAIN

Kinross Station Lamb farmed by Tom Bull

asparagus, peas, potato

served alternately

Market Fish caught by Daniel Fleming

Sauce barigoule, artichoke, broad bean

DESSERT

Balloon Dog

Flavours of chocolate and yuzu

served alternately

Mango farmed by Ken Wood

Charlotte, lime, mascarpone



PALETTE

2025 CHRISTMAS MENU

**5 TASTING MENU WITH
3-HOUR BEVERAGE PACKAGE | \$185PP**

Snacks

Pixel Bakery Korean Salt Bread

Smoked butter

A Collection of Underwater Treasures

Aged koshihikari rice, Kin tuna, buckwheat, genmaicha, soy mirin

Gold Coast Prawn

Pasta, ama ebi prawn, scampi caviar, pike roe, butterfly pea consommé

Waroo Kangaroo

Davidson plum, heritage beetroots, koji cream, mole jus

Mango farmed by Ken Wood

Charlotte, lime, mascarpone

