

aperture christmas menu

\$260 per person

prawns, almond ajo blanco, grape (gf,a)

raw scallops, citrus dressing, chilli (gf,i)

house baked olive & cherry tomato focaccia, rosemary, whipped ricotta (gfo,v)

duck foie gras terrine, porto jelly, pan brioche, pickled baby figs (gfo)

poached glacier 51 toothfish, crispy zucchini flower (gfo,a)

wood-grilled wagyu beef tenderloin, red wine jus, tarragon sauce (gf,a)

mixed leaf salad, miso & roasted sesame dressing (gf,vg)

roasted rosemary potato (gf,vg)

cherry pavlova, dark chocolate, tonka bean (gf)

(gf) gluten free (gfo) gluten free option available (v) vegetarian (vo) vegetarian option (vg) vegan (vgo) vegan option (a) australian (i) imported (m) mixed
whilst we will endeavour to accommodate all requests, due to the nature of our kitchens, we cannot ensure all dishes will be free from allergen traces.
menus are subject to seasonal change. public holiday 15% surcharge and sunday 10% surcharge applies.
between monday – saturday all groups of eight (8) or more will incur a 10% service charge.

aperture
christmas menu
for the little stars*

\$90 per child

house baked olive & cherry tomato focaccia, rosemary, whipped ricotta (gfo,v)

heirloom tomato & burrata salad, basil oil (gf,v)

choice:

chicken schnitzel

grilled sirloin steak (gf)

spaghetti with tomato & parmesan (gfo,v)

choice:

green leaf salad with balsamic vinaigrette (gf,vg)

steamed spring vegetables (gf,v)

chips with tomato sauce (gfo,vg)

chocolate cake, macerated cherries, vanilla bean ice cream (gf)

**the little stars menu is for children aged 12 years and under only*

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due to the potential of trace allergens, we are unable to guarantee completely allergy-free dining.
menus are subject to seasonal change.*