

ODYSSEA

# Festive Menu

**\$95 PER PERSON**

## SHARED STARTERS

Octopus panzanella, cherry tomato, cucumber, kalamata olive, shallot, parsley, lemon, pangrattato (gfoa/dfoa)

Hummus, roasted eggplant, green olive, lemon, mint, parsley, pepitas, smoked paprika oil, tortilla crisps (v/dfoa/gfoa)

Seafood chorizo croquette, potato, prawn, fish, chorizo, lemon, pea (df)

Courgette, pea, edamame, bergamot, dill, mint, whipped tofu (v/gf)

## MAINS CHOICE OF

Chicken breast, buttermilk, cherry basmati, yoghurt, herbs, zaatar, cucumber, smoked almonds (gf/n/nfoa)

Lamb ribs, skordalia, candied pepitas, date, coriander, lemon (n)

Fruits de Mer, prawn, scallop ceviche, brandade, cured salmon, oyster, mussel, squid, lemon, bread

Odyssea salad, tomato, green beans, asparagus, pressed minted kale, cucumber, brown rice, radish, parsley, rocket, parmesan, hazelnut, balsamic, evoo (v/gf/n/vgoa/nfoa)

## DESSERT ALTERNATE DROP

Arctic roll, berries, vanilla ice cream, doughnut roulade

Chocolate tart, white malt ganache, milk foam, wafer straw