

CIBARIA

CHRISTMAS DAY 2025

LUNCH MENU

KINGFISH

Bronte pistachio, lime

PIZZETTA BIANCA

Garlic, rosemary

CORAL TROUT CRUDO

Buttermilk, peach, Oscietra caviar, basil

POACHED KING PRAWN SALAD

Fennel, orange, cos lettuce, finger lime

SPAGHETTI ARAGOSTA

NSW Eastern Rock lobster, lobster bisque, basil, garlic

RANGERS VALLEY WAGYU SIRLOIN

On the bone

Barolo, truffle, and foie gras sauce

BABY GEM COS LETTUCE

Radicchio, shallots, chardonnay vinegar

COCONUT GELATO

Textures of mango, coconut granita

320/ADULT

MENU DESIGNED FOR THE TABLE TO SHARE ▪ PLEASE ADVISE YOUR WAIT STAFF OF ALLERGIES

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LUNCH MENU - PREMIUM ADDITIONS

APPELLATION OYSTERS 7each
Chardonnay vinegar, eschalot mignonette
add Caviar 17each

ATLANTIC SCALLOP CRUDO
Lemon oil, finger lime, chervil, ocean trout roe
12each

OSCIETRA CAVIAR
10GM 80 ▪ 25gm 180 ▪ 50gm 315
Brioche, crème fraiche, chives

GLASS OF TAITTINGER NV
5gm Oscietra Caviar \$68

GLASS OF TAITTINGER VINTAGE COMTES DE CHAMPAGNE
5gm Oscietra Caviar \$148

LIMITED AVAILABILITY ON THE DAY
FEEL FREE TO REQUEST IN YOUR BOOKING NOTES
SO YOU DON'T MISS OUT

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CHILDRENS' MENU

ENTREE

PIZZETTA ROSSA
San Marzano tomato, oregano

MAIN

GNOCCHI NAPOLETANA
or
PENNE BOLOGNESE
or
CHICKEN SCHNITZEL AND CHIPS

DESSERT

CHOICE OF VANILLA GELATO, CHOCOLATE GELATO
or
FRUIT SORBET

BEVERAGES

SOFT DRINK ▪ SPARKLING WATER

100 CHILDREN 12 & UNDER
MENU SERVED INDIVIDUALLY ▪ PLEASE ADVISE YOUR WAIT STAFF OF ALLERGIES