

CHRISTMAS SET MENU

ENTRÉE & MAIN - \$52.50PP | ADD DESSERT - \$12.50PP

TO START

Duck liver pate w̄ spiced crostini, Black Doris plum jelly gfo

Prawn ceviche tostada, coriander, cucumber, red onion & cherry tomatoes gf df

Braised pineapple w̄ red quinoa, cherry tomato, radish, peach,
pomegranate, rocket & palm dressing gf df vg

AND YOUR CHOICE OF

Medium rare 200gm cap off sirloin, sticky beef cheek, baby onions,
crispy potato dauphinoise, chermoula & port jus gf

Roasted chicken supreme, lemon glazed potatoes, pumpkin puree,
semi dried tomatoes, jus gf df

Honey & ginger glazed salmon, red quinoa salad, peach & pineapple salsa gf df

Char grilled pork fillet, sweet potato pavé, apple & grape compote, pork jus gf df

Crispy cauliflower florets, spiced potatoes, beetroot labneh, chickpeas,
pomegranate, dukkha, rosemary oil gf df vg

*Mains served w̄ grilled broccolini & asparagus, to share, at the table

DESSERT TO FINISH

Chocolate marquise, chocolate soil, raspberry sorbet & dehydrated chocolate

Mini pavlova, macerated strawberries, rhubarb mascarpone, berry coulis gf

Fruits of the forest on blackcurrant & lime sponge,
berry coulis, raspberry tuille, blueberry sorbet gf df vg

v - vegetarian / gf - gluten free / df - dairy free / vg - vegan / gfo - gluten free option