

XMAS MENU 2023

CANAPES ON ARRIVAL

Lobster Tartlet

WA lobster, pea cream, bisque foam

FOR THE TABLE

Bread Rolls

dukkah, olive oil & balsamic vinegar

ENTREE

Chilli Butter Prawns

grilled prawns, nduja butter, chives

Salami Plate (gf)(vgo)

sopressa, prosciutto, mortadella, stracciatella, peppers, olives, lavosh

Pear & Ricotta Tart

roquette, pickled onion, walnuts, local honey

MAIN

Turkey & Ham (gf)

roast potato, pumpkin, baby onions, green beans, jus

Local Barramundi

confit tomato, roasted peppers, garlic crouton, fennel, fresh basil

Porchetta (gf)

roast chats, baby carrots, fennel, apple puree, onion soubise, jus

Stuffed Pumpkin (vg)(gf)

arborio, fennel, apple, cranberry, pecans

DESSERT

Plum Pudding

vanilla anglaise, fresh cherries

Orange & Almond Cake (gf)

lemon curd, ricotta cream, candied orange

Chocolate Cake

coconut cream, dehydrated raspberries

