

CHRISTMAS

menu

ON ARRIVAL

Antipasto Platter

selection of artisan cheeses, cured meats, olives, dukkah, balsamic EVOO, fruit paste, bread, crackers

STARTERS

Seafood Platter with Oysters, Prawns, Smoked Salmon (GFIO)

served with cocktail sauce, crispy capers, grilled bread

Heirloom Tomato, Peach & Mozzarella (CN, V, GFI)

mozzarella, heirloom tomatoes, compressed gin infused peach, basil oil, pine nuts, rocket, balsamic glaze

Tuna Tartare

served with kewpie, sesame, sriracha, spring onion, lime, prawn crackers

Orchard Crush Pork Belly (GFI)

shaved green apple & fennel salad, pickled radish, orchard crush, honey mustard gel

MAINS

Christmas Roast Trio

leg ham, pork, beef served with Yorkshire, dutch carrots, parsnip, beans, jus and cranberry sauce

Barramundi (GFI, CN)

crispy skin barramundi, mango macadamia salsa, smashed garlic chat potatoes

Confit Leek Gnocchi (VGN)

cream sauce with confit leek, peas, thyme & lemon

Lamb Loin Salad (GFI, DFI)

grilled lamb backstrap, butter bean & rocket salad, herbs, pomegranate & molasses dressing

DESSERTS

Mini Pavlova (V/GF)

fresh berries, passionfruit coulis and dollop cream

Warm Plum Pudding (V/CN)

brandy custard, brandy snaps

Chocolate Salted Caramel Tart (V)

gold dust soil, vanilla bean ice cream



COCKTAILS \$22

Fig Dark & Stormy

appleton spiced rum, homemade fig syrup, lemon, james squire ginger beer

Cranberry Gin Gimlet

hendricks gin, cranberry juice, fresh lime juice

Tiramisu Martini

espresso, vanilla vodka, kahlua, mascarpone cold foam