

CHRISTMAS MENU

When: Wednesday, 25th Dec 2019, 11.30am — 3pm (payment due at booking)

Pricing: 4 course menu — \$95 (per adult)

TO START

Tartlet of smoked beetroot, goat's cheese, tarragon ^V

.....

Tartlet of truffled pecorino, pickled artichoke, walnut ^V

ENTRÉES

Summer vegetable terrine, with watercress emulsion, mizuna ^{V / VG / GF}

.....

OR

.....

Prawn and smoked ocean trout, with avocado, tamarillo, papaya, lotus root ^{GF}

.....

OR

.....

Smoked pressed eye fillet, with horseradish, swiss chard, goats curd, radish ^{GF}

MAINS

Local snapper, with asparagus, braised fennel, champagne sabayon and salmon caviar ^{GF}

.....

OR

.....

Turkey Ballentine with a pancetta, sage and chestnut farce, served with seasonal greens, roasted baby carrots, potato fondant, thyme jus

.....

OR

.....

Char grilled 250gm wagyu, brocolini with a toasted almond butter, served with potato fondant, madeira jus ^{GFA}

.....

OR

.....

Oven roasted butternut squash stuffed with a Middle Eastern style fragrant rice pilaf, Goji berries, pistachio dukkha and a mint yoghurt dressing ^{VG / GF}

DESSERTS

Traditional Christmas pudding, with brandy custard and double cream

.....

OR

.....

White chocolate and hazelnut praline tartlet, with chocolate brownie pearls and pomegranate ^{GFA}

.....

OR

.....

Earl grey scented mascarpone mousse, with candied crumble, berries and a rhubarb gel

* Please enquire for vegetarian and specific dietary requirements or allergies and advise when booking.

** We are unable to make any changes to dishes.

CHRISTMAS KIDS MENU

When: Wednesday, 25th Dec 2019, 11.30am — 3pm (payment due at booking)

Pricing: 3 course children's menu — \$35 (per child, 12 yrs & under)

includes a soft drink and a visit from Santa with a gift for every child

KIDS ENTRÉE

Antipasto tasting plate

KIDS MAINS

Crumbed chicken tenders with chips and salad

OR

Roast turkey served with seasonal greens, potato fondant and gravy ^{GF}

OR

Petite eye fillet steak (served medium-well) with chips, greens and gravy

OR

Local snapper fillet served with chips, salad and tartar sauce ^{GF}

KIDS DESSERTS

Cookies and cream white chocolate mousse

OR

House made trifle with layers of custard sponge and raspberry jelly

OR

Traditional Christmas pudding caramelized honey anglaise

* Please enquire for vegetarian and specific dietary requirements or allergies and advise when booking.

** We are unable to make any changes to dishes.