

CHRISTMAS *Set Menu*

ENTRÉE

BEEF TARTARE

CROSTINI, FRIED CAPERS, PARMIGIANO

HOT SMOKED SALMON¹

POTATO ROSTI, PICKLED LEMON, DILL CRÈME
FRAÎCHE

BAKED BRIE TART

FIG JAM, CANDIED WALNUTS, THYME HONEY | V

CHICKEN LIVER PARFAIT

ONION JAM, TOASTED BRIOCHE

MAIN

TRADITIONAL ROAST TURKEY BREAST

DUCK FAT POTATOES, HERITAGE CARROTS,
CHARRED BROCCOLINI, PIGS IN BLANKETS, SAGE
JUS

12 HOUR ROSEMARY & GARLIC LAMB SHOULDER

POTATO GRATIN, PEA PURÉE, CHARRED DUTCH
CARROTS, SALSA VERDE, PORT JUS

CRISPY SKIN BARRAMUNDI^A

PARIS MASH, CHARRED BROCCOLINI, LEMON
BEURRE BLANC, CHIVE OIL

HOUSE MADE PUMPKIN GNOCCHI

BURNT BUTTER, SAGE, HAZELNUTS, PARMIGIANO
REGGIANO | V

DESSERT

STICKY DATE PUDDING

SALTED CARAMEL, VANILLA BEAN ICE CREAM

TRADITIONAL CHRISTMAS PUDDING

BRANDY ANGLAISE, RED WINE CHERRIES

CHRISTMAS PAVLOVA

FRESH BERRIES, CHANTILLY CREAM

Prior booking,
payment and
order required

2 COURSES - \$65PP

3 COURSES - \$75PP

**AVAILABLE MONDAY- SUNDAY
FOR GROUPS OF 20 OR MORE**