

# - CHRISTMAS SET MENU -

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

## TO START

### CHICKEN LIVER PATE GFO

With toasted ciabatta, plum jelly, pickles

### ROASTED BABY BEETS GF DF VG

Cherry tomatoes, cucumber, radish, watercress, toasted pinenuts, citrus dressing

### SNAPPER CEVICHE GF DF

With coriander, cucumber, cherry tomatoes, red onion and parsnip crisps

## AND THEN

### CHARGRILLED PORK FILLET GF DF

Roasted new potatoes, grilled broccolini, apple and bacon compote, pork jus

### ROASTED CHICKEN SUPREME GF DF

Fondant potatoes, baby carrots, chimichurri and red pepper jus

### PAN SEARED FISH GF DF

On beetroot risotto, asparagus, salsa verde and lemon

### CHARGRILLED LAMB RUMP GF DF

Pulled lamb shoulder, eggplant relish, roasted sweet potatoes, onion bahji, red wine jus

### ROASTED BUTTERCUP SQUASH GF DF VG

Filled with red quinoa, cherry tomatoes, cucumber, radish with roasted cauliflower hummus, pomegranate and lemon and herb oil

## AND A SWEET FINISH

### CHOCOLATE TORTE GF

Roasted hazelnuts, summer berry coulis

### MINI PAVLOVA GF

With macerated strawberries, raspberry crème fraiche

### BRAISED PINEAPPLE GF DF VG

Rum and apple syrup, Duck Island Passionfruit Coconut dessert, fresh strawberries

*Please let your server know of any allergies you may have, & we will do our best to accommodate your needs. Changes are more than welcome but may result in delays and/or changes to taste and appearance of meal, and at certain times we may not be able to accommodate requests.*

GF GLUTEN FREE

GFO GLUTEN FREE OPTION

DF DIARY FREE

V VEGETARIAN

VG VEGAN FRIENDLY