CHRISTMAS
SET MENU

$65 PER PERSON

TO START

Duck liver pate w plum jelly, spiced crostini gfo

Snapper sashimi, watercress, cherry tomatoes, red onion,
fresh ginger, chilli & soy gf, df

Beef carpaccio bruschetta - thinly spiced beef tenderloin w rocket, olive oil,
balsamic reduction & cilantro aioli gfo, df

Baked eggplant bites w spinach, red onion, cherry tomatoes,
red pepper, pomegranate, olive oil & parmesan v, vgo

AND YOUR CHOICE OF

Honey mustard glazed salmon fillet, red pepper puree, potato pave,
grilled asparagus, salsa verde gf, df

Oven roasted orange & pepper pork chop, pomme puree,
charred broccolini gf

Cajun spiced chicken supreme, pumpkin puree w roasted potato,
Brussels sprouts & bacon salad gf, df

Roasted lamb rump, pea risotto, baby beetroot, olive crumb, chimichurri gf, df

Zaatar spiced roasted broccoli, red pepper & walnut puree,
cherry tomatoes, pomegranate, toasted crushed almonds, olive oil vg, df

DESSERT TO FINISH

Traditional Christmas pudding w brandy custard

Dark chocolate torte, raspberry sorbet, chocolate soil, almond praline vg, df

Ambrosia w summer berries, marshmallow, toasted pecans,
ginger shortbread, shaved chocolate gfo

v - vegetarian / gf - gluten free / df - dairy free / vg - vegan / vgo - vegan option / gfo - gluten free option