

Christmas Set Menu

3-course \$65 | 2-course \$55



Entrée

Festive Boards - Cured meats, terrine, smoked fish, olives, grilled breads and pickled vegetables

Main

Grilled barramundi, heirloom tomato relish, summer greens, broad bean and chive salsa

Cavatelli pasta with butternut squash, wood fired peppers, fried kale and parmesan

Smoked pork loin, buttered cabbage, sautéed potatoes and grain mustard gravy

Slow cooked sirloin, creamy mashed potatoes, string beans and pepper sauce

Dessert

Chocolate marquise, Christmas pudding ice-cream and pistachios

Citrus tart, lemon mascarpone and summer berries

Set Menu

3-course \$48 | 2-course \$38

Entrée

Panko crumbed whiting, wood fired peppers, capers and lemon aioli

Baked onion tart, beetroot relish, crumbled feta and rocket salad

Sticky lamb ribs with leafy greens, fried garlic and potatoes

Main

Baked snapper, saffron potatoes, local greens with lemon and caper butter

Herb-roasted chicken breast, Israeli couscous, minted cucumber and tomato salsa

Slow cooked sirloin, creamy mashed potatoes, string beans and pepper sauce

Pesto and goats cheese pappardelle with roasted pumpkin and crispy pepitas

Dessert

Chocolate pavé, raspberry sorbet and white chocolate crumble

Vanilla panna cotta, berry salad and shortbread