



Christmas Menu

Entrée

Cured Salmon, green bean Salsa Verde, beetroot relish, crème fraiche

Tiger Prawn and Crab Remoulade, avocado, cucumber, herb salad

Christmas Spiced Duck Terrine, Cumberland sauce, toast, pickles, frisee salad

Main

Honey and clove glazed Free Range Pork Scotch Fillet, pumpkin, apricot compote, cider sauce

Slow roasted Grass-Fed Black Angus Prime Cut, pomme puree, red onion jam, red wine sauce

Pan Fried Snapper, fennel 'a la barigoule', garlic, capers, olives, Provençale sauce

Sides \$12

Triple cooked potato chips

Roasted broccoli, chili, almonds, and garlic

Butter leaf salad, blue cheese, walnuts, mustard vinaigrette

Dessert

Christmas Pudding, eggnog crème anglaise, rum and raisin ice cream

Chocolate Delice, macerated berries, coffee ice cream

Summer Merveilleux, meringue and Chantilly cream sandwich, brandied cherries

**Vegetarian, vegan and specific dietaries catered for separately*

Alternate drop: two course \$62pp // three course \$72pp

Choice menu: two course +\$3pp // three course +7pp