



Christmas Menu

Entrée

Prosciutto Wrapped Dates stuffed with Goats Cheese W/ port and cranberry sauce
watercress salad (GF)

Smoked Duck W/ house ricotta, plum sauce, confit potato and gremolata (GF)

Beetroot Carpaccio W/ goat's curd, salsa verde, preserved lemon and wild rocket (V, GF)

Mains

Prosciutto Wrapped Chicken Breast W/ pistachio & cranberry, roast chat potatoes,
pumpkin, seasonal vegetables and red wine jus

Roast Porchetta W/ roasted pumpkin, toasted pinenuts, roast carrots, fennel salad, jus,
and apple puree (GF)

Herb Crusted Salmon W/ strawberry pistachio and basil salsa, hollandaise sauce and
confit potato (GF on request)

Pumpkin and Fetta Ravioli W/ toasted pinenuts, roasted pumpkin, onion, spinach
and garlic cream sauce (V)

Desserts

Caramel Pecan and White Chocolate Tart W/ vanilla bean gelato and strawberry salsa

Tropical Eton Mess W/ mango sorbet, passionfruit curd, chantilly cream, meringue
shards and fresh berries (GF)

Traditional Christmas Pudding W/ drunk cherries, brandy butter sauce and vanilla
bean gelato

Vanilla Panna Cotta W/ fairy floss, raspberry coulis, fresh berries and raspberry sorbet

Two Course \$49.50 or Three Course \$59.50

Available Wednesday 4th November until Sunday 20th December, 2020