



CHRISTMAS MENU

CANAPES

- Brioche Cured Salmon, dill & Finger Lime Cream
- Pork Rillettes, Heirloom Tomato Chutney Crostini **GF**
- Green Asparagus Arancini, Pecorino **GF**
- Ratatouille Tarlet, Towri Sheep Cheese **GF**
- Roquefort & Walnut Cream Vol au Vent

MAIN

CHOICE OF

- Ballotine Turkey & Ham, Fondant Potato, Pea puree, Cranberry & Cognac Jus **GF**
- Black Tiger Prawns, Braised Fennel, Star Anis & Ricard Creamy Sauce **GF**
- Onyx Beef Eye Filet Rossini, Truffle Jus, Potato Gratin **GF**
- Surcharge 10.00

DESSERT

CHOICE OF

- Christmas Pudding Croustillant, Spiced Vanilla Ice Cream **GF**
- Dark Chocolate Christmas Log, Black Cherry Sorbet **GF**
- Sheep Cheese Panna Cotta, Apple Jelly, Walnut Tuile **GF**

3 courses 85.0

- Side: Baguette & Truffle Butter 12.00 - Green beans 15.00
- Pomme Frites Aioli, rosemary salt 15.00
- Menu subject to market availability
- GF Gluten free – Public Holiday 15% surcharge