



CHRISTMAS

MENU

Canapes

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

Main

CHOICE OF

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

Dessert

CHOICE OF

Christmas Pudding, Spiced Vanilla Ice Cream **GF**
Dark Chocolate Christmas Log, Raspberry Sorbet **GF**
Finger Towri Sheep Cheese, Rozella Jam

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