

Christmas Set Menu

This menu can be enjoyed downstairs for up to 30 guests or upstairs for groups of 20-30 people
Your guests can choose to have 2 or 3 courses, e.g. entrée and main or main and dessert.

Starters

Pâtè

Chicken liver, cranberry jelly, grilled sourdough. (GF upon request)

Arancini

Bocconcini, tomato, basil, roasted tomato sauce, parmesan.

Spiced Hummus

Grilled pita, hazelnut dukkha (vegan)

Mains

Pork

Grilled bone-in scotch fillet, buttered mash, jus, roasted carrots, apple relish. (GF)

Lamb

Slow roast lamb shoulder, minted peas, duck fat potatoes, garlic yoghurt. (GF)

Chicken

Roasted Maryland, pomme puree, charred broccoli, cranberry jus. (GF)

Salmon

Crispy skin fillet, sautéed potatoes, asparagus, citrus hollandaise. (GF)

Vegan

Spiced pumpkin salad, baby spinach, chickpeas, coconut yoghurt mustard dressing, pinenuts. (GF)

Dessert

Chocolate Éclair

House custard, vanilla ice cream.

Christmas Cake

rum raisin ice cream, custard.

Passionfruit Cheesecake

poached summer berries, vanilla cream.

2 COURSES \$39.5pp

3 COURSES \$49.5pp