



## christmas menu

lunch 2 course \$35 / 3 course \$45      dinner 2 course \$45 / 3 course \$55

bvo \$5 per person

### entree

**cajun crab cakes** with watercress salad & smoky remoulade *df*

slow roasted **pork belly** with apple & fennel 'slaw & black doris plum sauce *gf, df*

sun-dried tomato & smoked brinza **arancini** with pesto aioli *v*

**chilli garlic prawns** with rocket, grapefruit & avocado salad, & lime mayo *gf, df*

### mains

**turkey tenderloin salad** with orange, cranberries, walnuts, mesclun, herb & citrus vinaigrette *gf, df*

**crispy skinned terakihi** with summer bean, olive & heirloom tomato salad & macadamia pesto *gf*

**filo parcel** stuffed with zucchini, pumpkin, pine nuts & feta with sundried tomato sauce & basil pesto *v*

**scotch fillet** steak on truffle & herb potato mash with grilled asparagus & bearnaise sauce *gf*

### desserts

**berry eton mess** with whipped cream, meringue & white chocolate snow *gf*

chocolate & orange **mousse parfait** with orange mascarpone cream & chocolate crumble *gf*

creamy **lemon posset** with strawberries & cream *gf*

cinnamon & star anise infused **white chocolate fondue** with fresh strawberries and citrus sponge