



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 fresh cream, meringue & white chocolate snow *gf*

chocolate, orange & almond **semi-freddo** with grand marnier anglaise & whipped cream *gf*

lemon posset with passionfruit sauce & macaroon crumble *gf*

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