

christmas menu 2021

lunch 2 courses \$40/3 courses \$50
dinner 2 courses \$46/3 courses \$56
byo \$5 per person (wine only)



entrees

smoked salmon, sweetcorn cakes, rocket, dill-citrus crème fraiche
(gluten free, nut free, garlic free, onion free)

four cheese fondue, rosemary baby potatoes, toasted bread
(gluten free on request, onion free)

beetroot carpaccio, herb cream cheese, toasted walnuts, rocket, citrus-fennel oil
(vegan, gluten free, nut free)

pork belly, plum compote, garlic mash, wilted greens, crackling, plum cider jus
(gluten free, nut free)

mains

herb-marinated chicken salad, sliced pear, baby greens, roasted parsnip, maple-spiced nuts, pickled beetroot, crispy rosemary, avocado-garlic dressing
(dairy free, gluten free, nut free on request, onion free, vegan on request)

eggplant involtini, cashew nut mozzarella, basil, wilted greens, toasted almonds, arrabbiata sauce
(vegan, gluten free)

pan-fried market fish, harissa-agave roasted carrots, spiced black lentils, herbs, toasted hazelnuts, sesame seeds, garlic-herb emulsion
(gluten free)

smoked beef short rib, creamy garlic mashed, summer greens, onion strings, whiskey jus
(gluten free, nut free)

desserts

chocolate dome, salted caramel, banana gelato, toasted nuts
(vegan, gluten free)

butterscotch & brandy fondue, christmas pudding dippers
(nut free)

white chocolate cheesecake, lemon curd, doris plum, meringue shards, ginger crumble
(gluten-free, nut free)

whittaker's dark chocolate fondue, dark chocolate brownie, fresh fruit
(vegan, gluten free)