

2024 Christmas Menu

lunch 2 courses \$46 / 3 courses \$56 dinner 2 courses \$49 / 3 courses \$59

Entrees

sweetcorn cakes, dairy-free citrus-dill whipped feta, carrot 'smoked salmon', romesco, chives (gluten free, vegan)

four cheese fondue, toasted sourdough, chunky french fries (gluten free on request, onion free, vegan on request)

kashmiri spiced prawns, mint yoghurt, nigella seeds, crispy curry leaves (vegan, gluten free, nut free on request)

hoisin-orange glazed **pork belly**, potato puree, choy sum, crispy shallots, sticky jus (gluten free, nut free, onion free on request)

Mains

malay spiced **chicken salad** with shredded carrots, red cabbage, lettuce, charred broccoli, peanuts, mung bean sprouts, soy-sesame dressing, thai basil emulsion, goji berries, crispy shallots (gluten free, nut free on request, vegan on request with vegan 'chicken')

eggplant parmigiana, vegan mozzarella, marinara sauce, market greens, chive pesto, balsamic reduction, cashew parmesan (vegan, gluten free)

parmesan-crusted **market fish**, potato puree, market vegetables, smoked tomato cream, crispy capers (gluten free, nut free on request)

slow-cooked **beef cheek**, salsa rosa, parmesan polenta, market vegetables, crispy spanish onions, pedro ximénez jus

(gluten free, nut free)

essents

lemon pie, summer berries, berry puree, citrus creme fraiche, coconut crumb (nut free, gluten free)

butterscotch & brandy fondue, plum pudding dippers

(nut free, vegan)

banoffee-chocolate cheesecake, chocolate crumb, fresh banana, toffee sauce, whipped cream, chocolate shavings (gluten-free)

mocha brownie, espresso syrup, coffee mascarpone cream, caramel popcorn, chocolate gelato (vegan, gluten free)