

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, corn cakes, rocket, dill-citrus crème fraîche
(gluten free, nut free, garlic free, onion free)

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

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

pork belly, apple-pomegranate compote, garlic mash, wilted greens, crackling, pomegranate jus
(gluten free, nut free, onion free on request)

mains

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

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

pan-fried market fish sorrel butter sauce, garlic roasted new potatoes, asparagus & crispy capers
(gluten free)

rib-eye steak, café de paris butter, crispy rosemary baby potatoes, asparagus, jus
(gluten free, garlic free, nut free, onion free on request)

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
(gluten-free, nut free)

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