

## 2025 Christmas Menu

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

## Entrees

**sweetcorn cakes**, smoked carrot 'salmon', rocket, citrus crème fraiche, chives (gluten-free, vegan on request, nut free, garlic free, onion free, vegetarian)

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

spiced coconut **prawns**, smoked yoghurt, black mustard seeds, curry leaves (gluten-free, nut free)

sticky smoked pork belly, potato purée, choy sum, crispy shallots, jus (gluten-free, nut free)

## Mains

**poke bowl** shredded carrots, cabbage, housemade kimchi, avocado, cucumber, wild rice, edamame, toasted sesame dressing, sprouts, sesame seeds **with** shredded chicken **or** marinated tofu (gluten-free, vegan on request)

eggplant & zucchini gratin, vegan mozzarella, béchamel, sundried tomato arrabiatta sauce, pesto, cashew parmesan (gluten-free, vegan)

almond-herb crusted market fish, romesco cream, charred vegetables, mashed potato, crispy capers

**fillet steak**, truffled mushroom duxelle, potato galette, charred market vegetables, peppercorn sauce (gluten-free)

## Dessents

lemon pie, plum-berry compote, citrus crème fraiche, coconut crumble (nut free, gluten-free)

**butterscotch & brandy fondue**, christmas pudding dippers (nut free, vegan on request with chocolate brownie)

white chocolate-honeycomb cheesecake, chocolate soil, honeycomb, chocolate ice cream (gluten-free)

loaded brownie, warm chocolate brownie, bourbon-butterscotch sauce, chocolate ganache, vanilla bean ice cream, whipped cream, candied walnuts. (vegan on request, gluten free)