



# End of Year Festive Set Menu

2 COURSE SET MENU \$69 | ALT \$75  
3 COURSE SET MENU \$79 | ALT \$85

*Glass of French Sparkling on arrival*

## *Entrée*

Cocktail prawns, crisp lettuce, mango & cucumber salsa, marie rose sauce (A)

Elderflower cured salmon, beetroot, horseradish mayo, candied pecans

Burrata, mixed tomatoes & olives, torn basil, black cherry balsamic

## *Main Course*

Turkey roulade with pistachio & cranberry stuffing, potato mash, pumpkin puree, grilled vegetables, cranberry sauce

East Gippsland grass fed beef tenderloin, potato fondant, baby vegetables; Morello cherry & mustard marmalade, port wine jus

Pumpkin & sage gnocchi, king brown mushrooms, pinenuts, baby spinach, brown butter caper sauce & parmesan

## *Dessert*

White chocolate Crème brulee, berries, pistachio & cranberry biscotti

Belgian dark chocolate mousse, hazelnut feuilletine, raspberries

Red Velvet Trifle, Chambord Mascarpone, griotte cherries

Seafood traceability: (A) Australian | (I) Import | (M) Mixed

*We make every effort to identify ingredients that may cause allergies or food intolerances. While we take precautions to minimise risk and handle such foods safely, cross contamination may occur beyond our control. Therefore, we cannot guarantee complete absence of potential allergens. If you have any food allergy or food intolerance, please inform our staff.*

