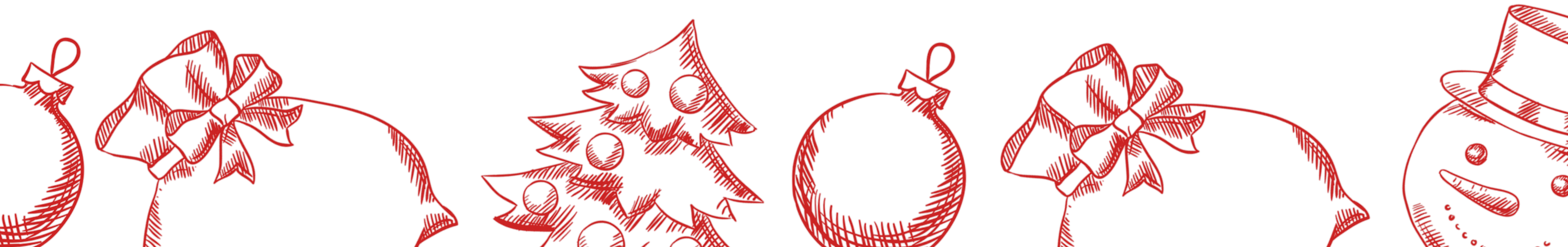




FESTIVE SEASON



CHRISTMAS MENU



2- Course Set

From \$56 per person

3- Course Set

From \$75 per person

Available for Lunch and Dinner.
Available for groups of 10 or more.
Choose one option from each.

Bread & Truffle Butter to Share

Entree

Herb Crusted Beef | Horseradish Cream
Crispy Confit Duck Leg | Cranberry Port Jus
Cured Salmon | Mustard Dill Sauce | Pickle Kohlrabi
Spinach and Ricotta Cannelloni | Creamy Mushroom Sauce

Main

Chicken Kiev | Ancient Green Lentils | Asparagus | Marmalade and jus
Honey Glazed Duck Breast | Celeriac Puree | Apple Caramel
Beef Cheek | Mustard Cream | Beef Fat Potatoes | Beef Floss
Salmon | Cider Beurre Blanc | Broccolini | Oyster Mushroom
Lamb Rump | Labneh | Wilted Kale | Chimichurri and Jus
Handmade Gnocchi | Pumpkin Puree | Burnt Butter | Ricotta

Dessert

Mille-Feuille
Fruit Trifle with Custard and Cream
Apple Crumble | Vanilla Ice Cream



PLATTER MENU

\$90 per platter

Serves 4

Available for Lunch and Dinner.
Minimum numbers may apply.

COLD

Coffin bay oyster with Champaign granita (8ea)
Cooked SA king prawn with Marie sauce (8ea)
Smoked salmon with dill cream cheese (8ea)
Green olive, salami, German potato salad

HOT

Turkey slider with cranberry jam (6ea)
Crispy pork belly with apple sauce (8ea)
Lamb cutlet with chimichurri sauce (4ea)
Vegetable spring roll (8ea)
Salmon skewer with lemon aioli (4ea)



PLATTER MENU

\$40 per platter

Serves 4

Available for Lunch and Dinner.
Minimum numbers may apply.

DESSERT

Macron (4ea)
Lemon tart (4ea)
Fruits mince (4ea)
Chocolate mousse cake (4ea)

