



CHRISTMAS IN

July

DINNER SET MENU

Warm flavours, festive spirit, and winter indulgence. Celebrate Christmas in July with a dining experience that is anything but ordinary.

AMUSE-BOUCHE

Smoked Trout & Horseradish Mousse (GF, DFO)

Served on a mini rye crisp with microherbs.

Goat's Cheese & Beetroot Cornet (V, GF)

A delicate charcoal cone cradling whipped tasmanian goat's cheese.

ENTREE

Duck & Plum Terrine (GFO)

Paired with spiced plum chutney and toasted brioche.

Beetroot Carpaccio (GF, VEG)

A delicate charcoal cone cradling whipped tasmanian goat's cheese.

STARTER

Salmon Fillet (GF, DFO)

Acompanied by lemon beurre blanc, sauteed greens and fennel salad.

Roasted Cauliflower Steak (GF, VEG)

With caper raisin dressing and charred broccoli.

MAIN DISHES

Glazed Tasmanian Ham (GF)

Spiced honey glaze, roasted winter vegetables and spiced apple chutney.

Cape Grim Porterhouse (GFO)

Served with truffle mash, roasted winter vegetables and red wine jus.

Stuffed Butternut Squash (GF, VEG)

Paired with quinoa, cranberries, toasted nuts and herb jus.

DESSERTS

Spiced Pavlova (GF)

Paired with seasonal berries and spiced hipped cream.

Chocolate Peppermint Tart (VEG)

Velvety dark chocolate ganache, peppermint crisp and a biscuit base.

Mini Christmas Pudding (VEG)

Served with a brandy custard and vanilla bean ice cream.



Enjoy a festive experience with a 3-Course selection.

Choose One Entree | Choose One Main | Choose One Dessert