



Christmas Dinner

MENU

\$99 PER PERSON
(Shared & plated dining)

CHARCUTIERE SHARING PLATE

Prosciutto crudo, Wagyu bresaola & Sopressa salami,
pickles, marinated olives, grissini, lavosh, sourdough baguette

CHOICE OF ENTRÉE

Lobster bisque, fennel cream

Cocktail prawns, cucumber & avocado, marie rose sauce

Spiced apple & cashew nut salad, paw-paw, coconut, coriander, mint

CHOICE OF MAIN COURSE

Bacon wrapped turkey roulade with sage, fruit & nut stuffing
Served with roast potatoes, root vegetables, cranberry sauce & gravy

Gippsland grass-fed roast beef striploin
Served with roast potatoes, root vegetables, cranberry sauce & gravy

Pumpkin & sage gnocchi, king brown mushrooms, pinenuts, baby spinach
Served with a brown butter sauce & pecorino

DESSERT & CHEESE SHARING PLATTER

Selection of Christmas themed desserts accompanied with a selection
of Australian cheeses, served with quince paste, fruit, lavosh & crackers

