



CHRISTMAS MENU

3 courses \$55 per person

ENTREE

*Cranberry, brie & walnut and ricotta tart
served with a rocket & cherry tomato salad*

Celeriac, hazelnut & truffle soup

MAIN

*Honey roasted ham, porchetta rolled, stuffed &
baked pork belly & turkey
served with roasted potato, pumpkin, Dutch carrots
& peastoppe with house made gravy*

*Atlantic salmon
served on a sweet potato hummus,
roasted vine trussed cherry tomatoes and steamed
broccolini topped with chilli almonds*

*Lemon myrtle lamb backstrap
served on a Moroccan cous cous salad
& finished with a minted labne*

DESSERT

*Traditional plum pudding served with brandy anglaise
& vanilla bean ice cream*

*Pavlova topped with creme chantilly
& a mixed berry compote*