

Festive Menu

Entree

Warm chicken and truffle parfait
crumbed and fried brie, Cumberland sauce, petit herbs (gf)

Queensland prawn ceviche
red onion, coriander, tomato and toasted corn,
soy crumble, yuzu aioli, black sesame rice crackers (gf, A)

Butternut pumpkin and Stilton soup
flavoured with cinnamon and allspice,
soft poached egg, herb sour cream (gf)

Main

Roast turkey breast
roast vegetables and potatoes, grilled chipolata and bacon,
cranberry sauce and gravy (gf)

Char-grilled ham steak
cider, mustard and marmalade glaze, spiced red cabbage,
roast parsnips, garlic and onion mashed potato (gf)

Pan-fried Atlantic salmon
Brussels sprouts and bacon, cucumber and radish salad,
braised lemon and coconut cream potatoes (gf, A)

Brown butter, sweetcorn, haloumi and vegetable brulee tart
grilled zucchini, pomegranate arils, broccolini,
fried honeyed polenta

Dessert

Pina colada semi freddo
pineapple carpaccio, lime syrup,
maraschino cherry cream, raspberry dust (gf)

Warm Christmas pudding
rum custard, gingerbread mascarpone

Selection of Australian cheese
dried fruit and nuts, crackers and quince paste (gfo)

$58 FOR 2 COURSES
$72 FOR 3 COURSES

gf-gluten free gfo-gf option v-vegetarian vo-v option
vg-vegan vgo-vg option df-dairy free dfo-dairy free option
A-Australian I-Imported M-Mixed