



CHRISTMAS MENU 2023

Three Course Christmas Plated Lunch Menu \$80

Entrée

- Cured ocean trout, orange oil, radish, sesame mayonnaise GF DF
- Baby burrata, heirloom tomatoes, basil GF V VEO
- Antipasto platter, selection of cured meats, olives, grissini DF Gfo

Noisette bread roll with butter

Main Course

- Roast: (baked ham or roasted turkey) with seasonal vegetable, jus DF GF
- Pan seared barramundi, green peas pure, fennel, roquette salad GF DF
- Lamb backstrap, garlic kipfler potatoes, herbed yoghurt, gremolata GF

Garden salad to share

Dessert

- Traditional Christmas pudding with vanilla anglaise
- Lemon Tart with fresh berries
- Cheese platter with grapes, quince paste and lavosh

Choose 2 options per course

If dietaries are over 15% of total the second option has to be the same as dietaries

GF - gluten free / V- vegetarian / VE – vegan / DF dairy free

Please note: any dietaries can be looked after at request

