



CHRISTMAS 2023

TO SHARE

Antipasto Board with Prosciutto, Pepperoni,
Smoked Chicken, Creamy Brie, Artichokes, Smoked Olives,
Fig + Pear Relish, Basil Pesto + Ciabatta gfo dfo

MAINS

Medium Rare Angus Sirloin Steak, Broccolini, Bearnaise Sauce gf dfo
Roasted Vegetable Salad with Pomegranate, Feta, Almonds + Rocket gf dfo
Twice-cooked Pork Belly with Fennel + Orange Salad, Hoisin Mayo gf df
Creamy Tarragon Chicken, Leek & Mushroom Crepe with Asparagus
served with house slaw + roasted baby potatoes for the table

DESSERTS

Mandarin & Almond Cake with Passionfruit Syrup + Coconut Yoghurt gf df
Crème Brulee, Plum + Crème Fraiche Ice Cream, Almond + Orange Biscotti gfo
White Chocolate + Raspberry Cheesecake, Plum + Crème Fraiche Ice Cream

Two courses \$59 Three courses \$74

*Please let us know your dietary requirements but be aware we cannot guarantee our food is allergen-free
v = vegetarian df = dairy free gf = gluten free gfp / dfp = gluten / dairy free option available*