



## Sample Three Course Festive Menu

315

Toasted sourdough, cultured butter, balsamic, extra virgin olive oil

### Entrées

Deep fried brie

Caramelised peaches, balsamic, honey truffle, arugula

Prawns ceviche

Fermented chilli, cucumber, cilantro, yuzu gel, nduja, mango, pane carasau

Oysters

Orange chardonnay chive dressing

### Mains

Turkey breast rolled with a burnt butter sage & sourdough stuffing

Colcannon mash, sautéed brussel sprout pettles, guanciale, traditional rosemary garlic gravy

Beef Wellington

Potato fondant, dutch carrots, spinach cream, red wine jus

Swordfish

Whipped Coconut curry cream, salmon pearl, carrot purée, wilted greens herbs

All served with side of :

Caramelised honey carrots, sage, hazelnuts

Baby cos, Persian fetta, toasted macadamias, lemon honey dressing

### Desserts

Pudding

Brandy custard, vanilla bean ice cream, Maraschino cherries

Pavlova

Spiced meringue, vanilla cream, tropical fruits

Three cheese

Lavosh, quince paste, muscatel, apple

Menu is subject to change.

Please inform us of any allergies or dietary requirements.

Please note a 10% surcharge applies on Sundays and 15% on public holidays.

A 10% service fee applies to bookings of 10 or more people.