

AVAILABLE FROM 17TH NOV - 31ST DEC FOR LUNCH AND DINNER

Christmas

GRAZING SET MENU

2 COURSE \$65 / 3 COURSE \$75

ENTREE

Fresh Cooked Prawn DF, GF

With cucumber & tomato salsa, petite bouche leaves & verjus vinaigrette

Slow-Roast Pork Belly GF

With honey mustard apple sauce, dry fig & radish salad

Buffalo Mozzarella GF

With fresh stone fruit, medley cherry tomato, caramelised apple balsamic, avocado oil

Vegan (Optional)

**Rosemary Maple Caramelised Carrot
& Chickpea Salad** VG, GF, DF

Roasted cauliflower, carrot with frisee leaves, aged balsamic vinaigrette

MAIN

Oven Baked Herbed Crust Parmesan Salmon fillet GF

With lemon cream sauce

Traditional Turkey Apple, Fig And Cognac GF

With classic cranberry jus

Maple Glaze Leg Ham GF

Vegan (Optional)

Creamy Lentil Stuffed Butternut Squash VG, GF, DF

With butternut pumpkin tahini sauce

DESSERT

Warm Christmas Pudding

With cream anglaise & vanilla bean ice cream

Classic Fruit Pavlova

With mixed berry compote & sorbet ice cream

Seasonal Fruit Platter

