

Christmas Menu 2016



lunch 2 course \$35 / 3 course \$45 **dinner** 2 course \$45 / 3 course \$55
byo \$5 per person

entrees

beetroot carpaccio, feta, toasted walnuts, balsamic reduction
vegetarian, gluten-free, vegan on request

pork belly, fennel-apple slaw, compote, crackling
gluten-free

prawn cocktail, grapefruit, avocado, citrus dressing
gluten-free

mains

turkey salad, roasted pumpkin, sprouted broccoli, rocket, dried cranberries, pine nuts,
herb vinaigrette
gluten-free

market fish, black barley, fennel, orange, almonds, herbed labneh
gluten-free

grilled polenta cakes, roasted portobello mushrooms, grilled capsicum, courgette,
halloumi, romesco sauce, green goddess dressing
vegetarian, gluten-free, vegan on request

rib-eye steak, café de paris butter, asparagus, truffle salted hand-cut chips, jus
gluten-free

desserts

star anise & cinnamon infused **white chocolate fondue**, christmas pudding dippers
vegetarian, gluten-free on request

knickerbocker glory sundae, strawberries, vegetarian raspberry jelly, brownie
crumble, berry coulis, cream
gluten-free, vegetarian, vegan on request

banoffee cheesecake, banana, toffee, cream, chocolate shavings
vegetarian