



2019 christmas set menu

lunch 2 course \$37/3 course \$47 **dinner** 2 course \$47/3 course \$57
b̄yo (wine only) \$5 per person*

entrees

smoked salmon, dill corncakes, rocket, citrus crème fraiche
(gluten free, nut free, garlic free, onion free)

vegan feta, cream cheese & garlic chive **wontons**, five-spice plum dipping sauce
(vegan, dairy free, nut free)

pork belly, fennel-apple-celeriac slaw, crackling, pomegranate jus
(gluten free, nut free)

mains

herb roasted chicken breast, roasted sweet potato, baby kale, dried cranberries, maple-spiced walnuts, mandarin segments, green goddess dressing
(dairy free, gluten free, nut free on request)

eggplant involtini with cashew nut mozzarella, basil, wilted greens, toasted almonds, arrabiata sauce
(vegan, gluten free)

chermoula marinated **pan-fried market fish**, herbed labneh, saffron fr̄ekah, barberries, julienned carrots, herbs, black cumin seeds
(dairy free, nut free)

scotch fillet steak, truffle butter, fondant potatoes, creamed spinach, porcini jus
(gluten free)

desserts

double dark chocolate tart, orange gel, vanilla bean ice cream **or** coconut gelato, orange crisp
(vegan on request, gluten free, dairy free on request, nut free)

butterscotch & brandy fondue, christmas pudding dippers
(nut free)

key lime parfait, macaroon crumble, whipped cream, toasted coconut, candied lime
(gluten free, nut free)



*b̄yo not available for private functions



2019 fondue christmas set menu

lunch 2 course \$35/3 course \$45

dinner 2 course \$45/3 course \$55

byo (wine only) \$5 per person*

entrees

shared **four cheese fondue** with sourdough, vegetable batons, smoked chorizo.

(vegetarian, dairy free and gluten free available on request)

and/or

shared **creamy blue-cheese fondue** with sourdough, vegetable batons, smoked chorizo.

(vegetarian, gluten free available on request)

mains

herb roasted chicken breast, roasted sweet potato, baby kale, dried cranberries, maple-spiced walnuts, mandarin segments, green goddess dressing

(dairy free, gluten free, nut free on request)

eggplant involtini with cashew nut mozzarella, basil, wilted greens, toasted almonds, arrabiata sauce

(vegan, gluten free)

chermoula marinated **pan-fried market fish**, herbed labneh, saffron freekah, barberries, julienned carrots, herbs, black cumin seeds

(dairy free, nut free)

scotch fillet steak, truffle butter, fondant potatoes, creamed spinach, porcini jus

(gluten free)

desserts

shared **whittaker's dark chocolate fondue**, fresh fruit, vegan brownie

(vegan, gluten free, nut free)

and/or

shared **butterscotch & brandy fondue**, christmas pudding dippers, marshmallows

(nut free)



*byo not available for private functions