



draft christmas 2019 menu

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

entrees

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

wild mushroom stuffed tofu puffs, spicy peanut dipping sauce
(vegan)

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

mains

herb roasted chicken breast, roasted butternut squash, baby kale, dried cranberries, maple-spiced walnuts, mandarin segments, green goddess dressing
(dairy-free, gluten-free)

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 freekeh, barberries, julienned carrots, herbs, black cumin seeds
(dairy-free, nut-free)

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

desserts

double dark chocolate tart, toasted hazelnuts, vegan dulce de leche, coconut gelato *(vegan, gluten-free)*

butterscotch & brandy fondue, christmas pudding dippers

key lime parfait, whipped coconut cream, macaroon crumble, candied lime
(vegan, gluten-free)



*byo not available for private functions