



draft fondue christmas set menu 2019

lunch 2 course \$37/3 course \$47 **dinner** 2 course \$47/3 course \$57

byo (wine only) \$5 per person*

entrees

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

*(*dairy-free fondue, vegetarian, gluten-free available on request)*

or

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

*(*dairy-free fondue, vegetarian, gluten-free available on request)*

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 freekah, barberries,

julienned carrots, herbs, black cumin seeds

(dairy-free, nut-free)

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

(gluten-free)

desserts

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

(vegan, gluten-free)

or

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



*byo not available for private functions