

christmas menu 2020

2 courses \$45 / 3 courses \$55
BYO \$5 per person (wine only)



entrees

smoked salmon, corn cakes, rocket, dill-citrus crème fraiche
(gluten free, nut free, garlic free, onion free)

four cheese fondue with rosemary baby potatoes, toasted bread
(gluten free on request, onion free)

banana blossom 'fish' taco, slaw, smashed avocado, pineapple salsa, coriander, chipotle mayo
(vegan, gluten free, nut free)

pork belly, apple-pomegranate compote, garlic mash, wilted greens, crackling, pomegranate jus
(gluten free, nut free, onion free)

mains

citrus-herb marinated chicken salad, roasted sweet potato, baby salad greens, maple-spiced nuts, dried cranberries, mandarin segments, green goddess dressing.
(dairy free, gluten free, nut free on request, garlic free on request, onion free)

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

tarator-cruste market fish, tomato, kale & cannellini bean concassé, herb-caper emulsion
(gluten free)

rib-eye steak, café de paris butter, crispy rosemary baby potatoes, asparagus, jus
(gluten free, garlic free, nut free, onion free on request)

desserts

chocolate mousse delice, salted caramel, banana gelato, toasted nuts
(vegan, gluten free)

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

white chocolate cheesecake, raspberry jelly drizzle, lemon crème fraiche, white chocolate shavings
(nut free)

whittaker's dark chocolate fondue, dark chocolate brownie, fresh fruit
(vegan, gluten free)