

## sample 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**, herb slaw, avocado smash, chipotle mayo  
(vegan, gluten free, nut free, onion free,)

**pork belly**, apple compote, garlic mash, shaved fennel, crackling, cider 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, arrabiata sauce  
(vegan, gluten free)

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

**scotch fillet steak**, rosemary-thyme butter, crispy baby potatoes, green beans, jus  
(gluten free, garlic free, nut free, onion free on request)

### desserts

**dark chocolate delice**, peanut butter ganache, banana gelato, toasted nuts  
(vegan, gluten free)

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

**white chocolate, raspberry cheesecake parfait**, raspberry jelly, white chocolate snow, lemon crème fraiche (gluten free, nut free)

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