



Christmas Set Menu 2019

Entrée

White Onion Velouté

Slow Braised Beef Brisket, Toasted Cheese Croutons, Truffle Oil

Whisky Cured Salmon

Smoked Salmon Arancini, Spiced Tomato Relish, Horseradish, Watercress

Slow Roasted Vegetables

Slow Roasted Heirloom Carrots, Baby Beetroots, Pomegranate Pearls,
Lemon Yogurt, Hazelnut Crumble, Micro Herb Salad

Main

Pan Fried Gnocchi

Swiss Brown Mushrooms, Artichokes, Basil Pesto Cream Sauce (V)

Slow Roasted Pork Belly

Honey Roasted Root Vegetables, Sticky Apples, Port Jus (GF)

Oven Baked Atlantic Salmon Fillet

Puff Pastry, Roasted Shallots, Broccolini, Seeded Mustard Sauce

Char Grilled Black Angus Porterhouse

Herb and Dauphinoise, Roasted Mushroom, Red Wine Jus (GF)

Dessert

Cinnamon & Nutmeg Spiced Panettone Pudding

Brandy Custard, Spiced Rum Soaked Raisins

Bailey's & Chocolate Semifreddo

Orange infused Chantilly Cream, Spiced Nut Crumble (N)

Main & Dessert: \$45 per person

3 Courses: \$55 per person

Minimum of 4 person booking

Christmas Bon Bons included