



Christmas Lunch.

2019

2 course \$39.50 / 3 course \$49.50, includes Christmas cracker, coffee & tea selection.

Entrees.

- Antipasto sharing board with prosciutto, grissini, grilled sourdough, herb goats cheese and mushroom mascarpone arancini.

Mains.

- Pork belly with miso balsamic glaze, apple puree, roasted pear & crunchy slaw (g.f)
- or
- Roast chicken supreme with potato rosti, cranberry, bacon & sourdough stuffing and pan gravy
- or
- Beef cheek with horseradish potato puree, minted pea croquette, Yorkshire pudding & port wine jus
- or
- Caramelised onion, goats chèvre & parmesan cheese pastry tart with herb pistou, fennel & pine nut salad (v)

Desserts.

- Black forest trifle with dark chocolate mousse, cherry kirsch sponge, flaked almonds, amaretti & chocolate shards
- or
- White chocolate & vanilla panna cotta with toasted coconut, raspberry crumbs & passionfruit couli (g.f)

please note menus are subject to change