

CHRISTMAS SELECTION MENU 2019

\$54 = 3 courses your selection of 3 dishes from each of the 3 course options

\$45= 2 courses your selection of 3 dishes from each of the 2 course options

Entrée Options

Turkey and Cranberry Terrine

Served with melba toast and cranberry cumberland sauce.

Beetroot Ensalata (GF)

Macerated beetroot with goats cheese, rocket and whiskey pecans.

Prawn Cocktail (GF)

Crisp lettuce topped with shrimp bounded in a chipotle mayo with tequila soused lemon.

Cauliflower Cream Soup

Served with bread finished with chorizo and rocket oil.

Smoked Mussel Fritters

Served on a summer vegetable slaw.

Salmon Gravavlax (GF)

Thinly sliced cured salmon served with a roquette slaw and horse radish cream.

Mains Options

Pork Belly

Rolled pork belly stuffed with salted lemons and thyme finished with a rich jus.

Chicken Involtni (GF)

Bacon wrapped rosemary and garlic chicken thigh finished with jus de gras.

Fish of the Day (GF)

Dukkah crusted fish of the day served with a dill and lemon burre blanc.

Mushroom Risotto (GF)

Forrest mushroom risotto finished with parmesan and truffle oil.

Prosciutto Pea Risotto (GF)

Prosciutto pea risotto finished with minted pea butter.

Roast Beef (GF)

Roast ribeye served with yorkshire pudding, topped with horseradish cream & rich beef jus.

(All mains come with a seasonal roast vegetables).

Dessert Options

New York Baked Cheesecake

Served with grand mariner syrup-soaked prunes and whipped cream.

Cream Brulee (GF)

Classic baked custard served with toffee caramel crust.

Boysenberry and Meringue Parfait (GF)

Boysenberry compote and vanilla ice cream separated by swiss meringue.

Chocolate Brownie (GF)

Served with raspberry coulis and white chocolate raspberry ice-cream.

Xmas Pudding

Steamed fruit pudding served with vanilla ice-cream and egg nog custard.

Tiramisu

“The Italian pick me up” layered espresso soaked salvador biscuits and marsala mascarpone cream finished with shaved chocolate.