



## **Christmas Menu 2023**

### **Entrée;**

#### **Goat's Curd & Beetroot (v) (GF)**

Goat's Curd, Beetroot & Radish with Rocket Pesto & Spiced Orange Emulsion

#### **Steak Tartare**

Steak Tartare with Parsley Salad & Sourdough Toast

#### **Szechuan Prawns**

Edamame, Coriander, Lime & Aioli

### **Main;**

#### **Roasted Cauliflower Steak (v) (GF) (vegan)**

with Lemon, Parsley & Romesco

#### **Chargrilled Porterhouse (GF)**

with Fat Cut Chips, Charred Broccolini & Red Wine Jus

#### **Atlantic Salmon (GF)**

Pan Roasted with Ratatouille, Roast Potatoes & Herb Oil

#### **Roast Chicken Breast**

with Cranberry & Herb Stuffing, Pearl Couscous, Truss Tomatoes & Lemon Cream

### **Dessert;**

#### **Churros**

in Spiced Sugar with Cherry Compote & Chocolate Sauce

#### **Matcha Green Tea Panna Cotta (GF available)**

with Fresh Berries & Ginger Shortbread

#### **Raspberry Frangipane Tart**

with Mascarpone & Berry Couli

***2 Course: \$70 per person***

***3 Course: \$80 per person***

***Pre order required***