

The MOAT

Christmas Lunch Menu 2024

Appetisers:

Marinated nocellara olives House made focaccia

Ricotta di mandorle (whipped almond ricotta) with tomato, olive, spice, basil

(add fresh Oysters, red wine mignonette \$5)

Entrees:

Buratta, heirloom tomatoes, pesto & focaccia

Prosciutto di Palma and parmesan

Mains:

Moat made gnocchi with burnt sage butter, pumpkin and parmesan

Loddon Estate whole marinated chicken, pork & fennel stuffing, dressed greens

Sides:

Shaved fennel & feta, green olive,

caper salad

Roast chat potatoes, aioli

Desserts:

Panettone trifle, muscat cream

