



GROUP DINING

Please select:
two course menu \$57.50pp | three course menu \$69pp*

ENTRÉE

Crispy pork belly (gf)

Carrot jam, smoked chats, pickled mustard seeds, nasturtium

Asparagus duo (gf, h, v)

Charred and ribboned asparagus, onion soubise, wattle seed and cheese crisp, sous vide hen's egg, lemon myrtle

Salt and pepper squid

Sweet carrot, chilli slaw, lemon dressing, roquette mayonnaise

MAIN

250gm Porterhouse (MSA)

Braised potato, caponata, scorched baby courgette, Pedro Ximenez jus

Char-grilled cauliflower steak (gf, h, v)

Sautéed kale, harissa chickpeas, tahini yoghurt

Market fish (h)

Golden crumbed potato and preserved lemon croquette, char-grilled broccolini, sauce vierge, petite herb and radish salad

Sage and chestnut stuffed turkey breast roulade

Pommes anna, roasted baby vegetables, sautéed mangetout and cranberry jus

DESSERT

Mango tiramisu (h)

Coffee infused lady finger biscuits, lightened mascarpone cream, fresh mango, meringue shards

Tonka bean panna cotta (gf)

Popcorn crumble, dulce de leche ice cream, soy gel

Warm Christmas pudding

Brandy crème anglaise, sour cherry compote and vanilla bean ice cream

gf - gluten free | h - halal | v - vegetarian

*Please note there is a 10% surcharge on public holidays

