



CHRISTMAS MENU

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Entrées

Grilled scallops

with 'nduja butter (gf)

Smoky salmon tartare

with lemon and capers and crispy pita bread (df)

Grilled vegetable antipasti

hummus, and toast (v) (gf)

Mains

Turkey breast schnitzel

broccolini, mash potato and cranberry jus

Crispy pork Belly

twice cooked crispy pork belly, parsnip puree, green veggies,
and apple jus

Smoked Kilcoy rump

steamed green vegetables, and Christmas red wine jus

Baked squash stuffed

with nutty cranberry rice (v) (gf)

Desserts

Christmas plum pudding

mixed berries compote & crème anglaise (v)

Vanilla panna cotta

pistachio crumble & rhubarb compote (v)

Two Courses \$49pp | Three Courses \$59pp

(df) Dairy free (gf) Gluten free (v) vegetarian

