



Christmas 2019

Alternate Serve Menu

\$65 per person 3 course 🎁 **\$55 per person 2 course**

*Select two options from Entrée, Main & Dessert

ENTRÉE

Tasmanian scallops
cauliflower puree, truffle oil

Pork belly rillettes
classic salad, fig puree, garlic croutons

Prawn cocktail
tiger prawns, Marie Rose dressing
tomato concasse, lavosh

Grilled quail
red cabbage slaw, turmeric aioli,
paprika vinaigrette

MAIN

300g porterhouse beef
besan and parmesan chips, sautéed spinach
& truss tomato, paprika butter

Lamb rump
white bean salad, mint, chili, fetta,
Spanish sausage, lemon, olive oil

Ocean trout
beet puree, fried cauliflower,
cumin, crispy leek, lemon

Turkey roulade
colcannon potatoes, asparagus,
cranberry jus

DESSERT

Vanilla cheese cake
strawberries, sesame hazelnut crumb, raspberry coulis,
elderflower gel, freeze dried blackberry

Crème caramel
blueberry and poppy compote,
orange gel, mascarpone

Pudding
with spiced egg nog and vanilla bean ice cream

Citrus bavarois
mandarin mirror glaze, white chocolate soil,
sugared mandarin, peppercorn gel, mint



Please note: Staff should be advised regarding specific dietary requirements. Dishes on the menu may contain products which could have implications for individuals with food related health conditions, allergies or food intolerances.

This menu is subject to change due to seasonal availability.