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**I'M SO HUNGRY
I COULD EAT A HORSE**

3 COURSE SET MENU

STARTER

Goats cheese mousse, candied beetroot,
black olive tuille, walnuts V/N

Beef carpaccio, truffle pecorino, capers GF/DFO

Hot smoked salmon fish cake, lemon butter sauce, rocket

MAINS

Free range turkey, duck fat potatoes, roast baby carrots, pigs in blanket,
buttered kale, roast parsnips, bread sauce, gravy GFO/DFO

Pan roasted Tasmanian salmon, pommes anna, samphire,
asparagus beurre blanc GF/DFO

Stirling Ranges scotch fillet, fondant potato, parsnip puree, watercress,
mushroom Duxelles, red wine jus GF/DFO

Potato parmesan chive gnocchi, pumpkin puree, spinach,
Danish feta, toasted pine nuts

TO FINISH

Traditional Christmas pudding, brandy custard,
homemade clotted cream V

Chocolate delice, coffee crème fraiche, brandy snap V

Cheese plate served with biscuits, quince, frozen grapes, fresh fruit GFO

3 Course option \$85.00 per person * 2 Course option \$75.00 per person



V | vegetarian VO | vegetarian option VE | vegan VEO | vegan option DF | dairy free
DFO | dairy free option GF | gluten free GFO | gluten free option N | contains nuts