

CHRISTMAS MENU 2023

STARTER

Cured Tasmanian basil & orange salmon, cucumber & fennel
consommé, salmon roe, dill ^{DF/GF}

Pork & chicken terrine, fig chutney ^{GFO}

Crumbed goats cheese log, pumpkin seeds, cranberries and black
pepper, honey glazed pecans, crackers ^{GFO/N}

MAINS

Free range turkey breast, duck fat potatoes, roast parsnip,
Brussels sprouts, pigs in blankets, gravy ^{DFO/GFO}

Scotch fillet 250g medium rare, duck fat potatoes, caramelized
carrot puree, roast baby carrots, watercress & red wine jus ^{DFO}

Fisherman's catch ^{DFO/GF}

Stuffed red pepper, pearl barley, Danish feta, saltbush buttermilk
dressing ^{V/VEO}

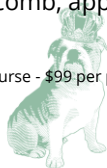
TO FINISH

Traditional Christmas pudding, brandy custard ^{GF}

Eton mess, fresh berries, cream, meringue, coulis compote ^{V/GF}

Devon cave-aged cheddar, water crackers, quince paste,
honeycomb, apple ^{GFO}

2 Course - \$85 per person | 3 Course - \$99 per person | \$5.00 steak surcharge



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