



Christmas

GROUP MENU

2 course \$55 | 3 course \$65

ENTRÉE

Salt & pepper squid
roquette greens, lime aioli (h)



Twice-baked Stilton soufflé
crisp asparagus, hazelnut cream sauce, micro herbs (h, v)

Classic Caesar salad
Cos lettuce, garlic croutons, Serrano ham, shaved pecorino cheese,
anchovy dressing, soft boiled egg



MAIN COURSE

Char-grilled 250gms Scotch fillet
Vegetables “a la plancha” herb kipfler potato, confit garlic,
red wine jus (gf)

Forest mushroom ravioli
sautéed mixed mushrooms, asparagus, pine nuts,
black truffle cream, chevre (h, v)

Market fish
celeriac mash, broccolini charred lemon, Noilly Pratt butter sauce,
soft herbs (gf, h)

DESSERT

Warm sticky date pudding
butterscotch sauce, vanilla bean ice cream, fresh mint (h, v)



Crème brulee Royal style
Cointreau liqueur, candied orange (gf, v)

Trio of chocolate
dark chocolate ganache tart, couverture chocolate mousse,
chocolate gelato (h, v)



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

