

Christmas Menu

1, 2 or 3 course set menu

2 courses = entrée/main OR main/dessert

Each course served alternate drop

ENTRÉE

Bresaola carpaccio, crispy capers, confit tomato, cucumber, frisee, shaved parmesan & fresh herbs (gf, dfo)

Chicken & pork mousseline roulade, caramelized artichoke puree, goat cheese, lettuce & champagne dressing (gf)

Trio mushroom wellington, red wine jus & fresh herbs (v)

Pan seared tiger prawns, minted green pea puree, herbs, celeriac & apple remoulade (gf)

MAIN

Turkey breast roll, cauliflower puree, sauteed rainbow carrots, caramelized shallot & cranberry sauce (gf)

Slow cooked pork porchetta, honey glazed brussel sprouts, Harcourt Apple Cider jus & fresh herbs (gf)

Pan seared gnocchi, tomato fondue, shaved ricotta & fresh basil (v)

Porterhouse steak, butternut puree, sauteed spinach, grilled king brown mushrooms & classic English peppercorn jus (gf, dfo)

Chicken mignon, creamy mustard mash potato, sauteed vegetables, white wine & garlic sauce

DESSERT

Wild & Tamed Christmas plum pudding, vanilla custard & fresh berries

Lemon ripple cheesecake, seasonal berries, raspberry coulis & mango sorbet

Pavlova, mango & passionfruit coulis, strawberries (gf)

Selection of sorbet and ice cream (gf, v, vgo)

Cheese platter for two – Selection of regional cheese, quince paste, lavosh & fruit (gfo)