

FESTIVE MENU

2-course \$68 pp* / 3-course \$79 pp
Add 100ml bottle Bah Humbug Gin gift +\$16pp (before 9pm)

ENTREE

GRILLED PEACH & PECAN SALAD

Charred Peaches | Toasted Pecans | Ginger | Maple | Onion | Mixed Leaves (VG) (GF) (DF)

SADDLE TAIL CRUDO

Local Saddle Tail | Spicy Tomato & Strawberry Gazpacho | Lime Zest | Chilli (GF) (DF)

CLASSIC PRAWN COCKTAIL

NT Prawns | Crisp Lettuce | Cucumber | House-Made Marie Rose | Calamansi | Paprika (GF)

KANGAROO TARTARE

Kangaroo | Bush Tomato | Briny Capers | Rich Egg Yolk (GF) (DF)

MAIN COURSE

GRILLED NT BARRAMUNDI

Wine Vinegar & Garlic-Marinaded Crushed Potatoes | Seasonal Greens (GF) (DFO)

PAN-SEARED DUCK BREAST

Parsnip Purée | Seasonal Local Greens | Green Oil | Cranberry Jus (GF) (DF)

POMEGRANATE-GLAZED LAMB RUMP CAP

Molasses | Garlic & Warming Spices | Seasonal Roasted Vegetables (GF) (DF)

MUSHROOM WELLINGTON

Grilled Asparagus | Lemon Myrtle Beurre Blanc | Spinach | Silky Mash (V) (VGO)

DESSERT

NT MANGO & GREEN ANT PAVLOVA

NT Mango | Green Ants | Chantilly Cream (V) (GF)

DECADENT DARK CHOCOLATE TORTE

Mascarpone Cream | Mandarin Oil | Fresh Berries (V)

HOUSE-MADE TERRITORY SORBET

Passionfruit | Calamansi (VG) (GF) (DF)

**Wednesday & Thursday: Two or Three course option
Friday & Saturday: Three courses only.
Menu subject to change.*

