

FESTIVE SET MENU

2 COURSES | ENTREE & MAIN \$55 PP
3 COURSES \$65 PP

CHOICE OF ENTRÉE

SMOKED SALMON

baby gem, lemon dill, caper crème fraiche (LDO/LGO)

MUSHROOM TRUFFLE ARANCINI

vegan aioli (VGO)

CHOICE OF MAIN

GLAZED HAM

roasted baby carrots, burnt butter chat potatoes, green peas, yorkshire pudding, charred broccolini, jus (LGO)

PAN GRILLED BARRAMUNDI

green pea and herb emulsion, dill, lemon buttered chat potatoes (LDO/LGO)

RICOTTA GNOCCHI

baby broccolini, walnut, double cream and stracciatella

CHOICE OF DESSERT

CHEESECAKE

raspberry couli, mint, strawberry

MINI PAVLOVA

passionfruit curd and mixed berry (LGO)

