



Entrée

Poached prawns mesclun, heirloom tomatoes, cocktail sauce, speck GF DF	15.00
Confit chicken charred cos, orange vinaigrette, hazelnuts, raspberry gel GF DF	12.00
Charred pear candied walnut, grape, pickled beetroot, blue cheese dressing V GF D	10.00
Pork belly soya mushrooms, sesame dressing, yuzu green DF GF	10.00

Main course

Atlantic salmon warm new potato salad, lemon butter sauce GF	21.00
Roast beef Yorkshire pudding, smoked yoghurt, roasted root vegetables GFO	20.00
Baked cauliflower haloumi, burnt onion and honey vinaigrette, za'atar pastry V DF	16.00
Roast turkey breast roast potatoes, baby carrots, five spice, cranberry jus GF	21.00

Dessert

Pavlova , rosewater cream, fruits, berry coulis GF	9.00
Christmas pudding , vanilla ice cream, butterscotch sauce, brandy snap	9.00
Dark chocolate mousse , eggnog, gingerbread, morello cherries	9.00

GF – Gluten Free, GFO = Gluten Free Option, V – Vegetarian, DF Dairy Free