



Christmas dinner set menu

25th December from 5:30pm onwards (booking essential)

3 courses with mince pies \$53 2 courses \$42

Stone baked breads with selection of flavoured butters

Starters

Citrus goats cheese in kataifi, red crout, spiced fig

OR

Fragrant cured salmon, Horseradish crème fraiche, beets

Mains

*Beef slow cooked in Burgundy wine, sage and onion mash,
beans, Maple bacon, baby shallots*

OR

*Sage stuffed turkey, glazed root vegetables, fennel,
red cherries, port sauce*

OR

*Confit free range pork belly, juniper, green apple puree, kale,
Sweet potato, juniper jus*

Desserts

Chocolate and hazelnut delice, brandy Anglaise

OR

Apple, plum and redcurrant crumble, Black doris ice cream

Tea/coffee, Mince pies

