

Set Menu \$60

Charred Sourdough w/ basil pesto & balsamic olive oil

Mains

Prosciutto & sundried tomato basil chicken roulade / GF

w/ Cauliflower puree, broccolini, mustard creamy sauce

Grass-Fad Rib-Eye Steak 200g / GF, DF

w/ Duck fat potato, seasonal veg, red wine jus

Pan seared snapper with lemon & Dill Beurre Blanc / GF

Roasted vegetable & chickpeas warm salad, spinach, salsa Verde

Crispy Pork Belly & Cherry Port Reduction / GF

w/charred broccolini, kumara fondant

Portobello Mushroom Linguini / V

Fresh linguine, confit onion, baby spinach, parmesan, truffle oil

Sweet to Share

Warm Christmas pudding w/ Brandy Sauce

Christmas kiwi pavlova

Chantilly cream Brandy Snaps

Lime & Coconut Panna cotta

