



## VEGETARIAN CHRISTMAS LUNCH MENU

**Adult \$330pp**

*Includes Premium Beverage Package*

### AMUSE BOUCHE

**Bruschetta** DF

Heirloom tomato, olive oil, basil, caramelised apple balsamic

### SET ENTRÉE

**Orange & Beetroot Salad** LG

Goats curd, dukkah, fresh mint

### MAIN COURSE

**Potato Gnocchi**

Burrata, cherry tomato sauce, garlic, basil oil, parmesan

### SIDES TO SHARE

Bitter leaves salad, sweet mustard vinaigrette, crouton DF

&

Spiced roasted cauliflower, marinated feta, spring onion, fresh mint LG

### DESSERT OR CHEESE TO CHOOSE

**Tassie Berries Pavlova** LG

Berry coulis, preserved lemon curd, foreigner fennel powder

Or

**Festive Tiramisu Delight**

Velvety mascarpone cream, espresso-soaked lady fingers, spiced liqueur

Or

**Coal River Cheeses**

Apple, muscatel, lavosh, walnut bread

Menu subject to change    **LG** Low Gluten, **LGO** Low Gluten Option **V** Vegetarian, **NN** No Nuts, **DF** Dairy Free

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.

