



CHRISTMAS LUNCH MENU

Adult \$330pp

Includes Premium Beverage Package

AMUSE BOUCHE

Crayfish Arancini

Shellfish mayo, saffron pickle cauliflower, finger lime

SET ENTRÉE

Pork Belly LG

Apple three ways, baby leaves, crackling

MAIN COURSE TO CHOOSE

Lamb Shoulder

Pomme puree, caramelised onion, herb crust, rosemary jus

Or

Market Fish LG

Celeriac puree, spinach, yuzu burnt butter, capers

SIDES TO SHARE

Bitter leaves salad, sweet mustard vinaigrette, crouton DF

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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.

