

SEASONAL PLATES CHRISTMAS MENU



3 Course \$60

Entrée | Main | Dessert

4 Course \$70

Starter | Entrée | Main | Dessert

STARTER CHOICE OF

Salmon Gravlax | house-made rye bread | dill aioli | fennel **DF** | **NF**

Pork Terrine | home-made brioche | beetroot relish | mustard aioli **DF**

ENTRÉE CHOICE OF

Prawns | herb | escabeche dressing **GF** | **DF**

Pork Belly | red cabbage | pork jus **GF** | **DF** | **NF**

MAIN CHOICE OF

Turkey Roulade | bacon stuffing | cranberries | potato fondant | turkey jus

Lamb Shoulder | heirloom carrots | capsicum | lamb jus **GF** | **DF** | **NF**

Served with Chefs salad | tomato | pickled red onion | cucumber **V** | **VE** | **GF** | **DF** | **NF**

DESSERT CHOICE OF

Eggnog Parfait | cherries | coconut | chocolate soil **V**

Christmas Semi Freddo | white chocolate mousse | milk crumb | berry compote **V**

Local Cheese Plate | selection of 3 cheeses from 'Section 28' | lavosh | muscatels | chutney **V** **ADDITIONAL \$10**

CHILDRENS MENU UNDER 13YO

2 Course + Juice \$25

Main | Dessert

MAIN CHOICE OF

Pizza | ham | cheese | pineapple

Pie | chicken | leek | corn | served with chips

DESSERT

Gelati | from a selection of gelati flavours

V | Vegetarian

VE | Vegan

GF | Gluten Free

DF | Dairy Free

NF | Nut Free

V* | Vegetarian Available

VE* | Vegan Available

GF* | Gluten Free Available

DF* | Dairy Free Available

NF* | Nut Free Available

PLEASE NOTE:

+ 15% surcharge applicable on Public Holidays

+ No split accounts