



Christmas in July

DINNER MENU

\$50 2 courses

\$65 3 courses

ENTRÉE

Cauliflower and celeriac purée, truffle oil, parmesan

Pumpkin timbale, crumbled goat's cheese feta

Crackling pork, pickled red cabbage, gingered sweet potato

MAIN COURSE

Mustard herb crusted eye fillet of beef, potato and parmesan pavé,
prosciutto wrapped beans, caramelised onions

Turkey fillet mignon, chestnut and potato mash, winter mushroom ragoût

Roasted salmon, fennel purée, kipfler potato fondant, sauce antiboise

DESSERT

Christmas pudding, egg nog custard, vanilla bean ice cream

Bittersweet chocolate truffle tart, strawberry salad, double cream

Pear tart tartin, caramel ice cream, Pear William sabayon

Coffee, tea, rum balls, white christmas

