

CHRISTMAS IN JULY

\$75pp 2 course

\$90pp 3 course

ENTREE

Celeriac & Truffle Velouté, Hazelnut

Baked Camembert, Wild Honey, Pomegranate, Rosemary Flat Bread

Salad Of Roasted Beetroot, Prosciutto Crudo, Goats Cheese, Aged

Balsamic



MAINS

Roasted Beef Tenderloin, Yorkshire Pudding, Peppercorn Sauce

Roasted Turkey Breast, Macadamia Stuffing, Cranberry Jus

Spring Creek Barramundi, Broccolini, Lemon & Caper Butter Sauce

SIDES

Sausages And Prunes Wrapped With Bacon

Rocket & Pear Salad

Twice Cooked Chats Potato, Chipotle Mayo

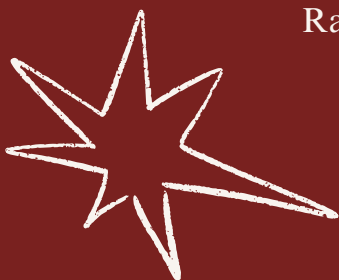


DESSERTS

Chocolate Fondant, Vanilla Ice Cream

Christmas Trifle, Sponge Finger, Mixed Berries, Whipped Cream

Raspberry & White Chocolate Croissant Pudding



Sunday Surcharge of 10%

CHRISTMAS IN JULY: VEGETARIAN MENU

\$75pp 2 course

\$90pp 3 course

ENTREE

Celeriac & Truffle Velouté, Hazelnut

Baked Camembert, Wild Honey, Pomegranate, Rosemary Flat Bread

Salad Of Roasted Beetroot, Halloumi, Aged Balsamic

MAINS

Warm Vegetable Salad, Leek Cream, Toasted Nuts

Roasted Pumpkin Orzo, Stracciatella, Smoked Almond, Sage Noisette

Mushroom Wellington, Sauteed Spinach, Porcini Cream Sauce

SIDES

Sauteed Broccolini, Shaved Parmesan

Roasted Dutch Carrots, Goats' Cheese, Smoked Almond

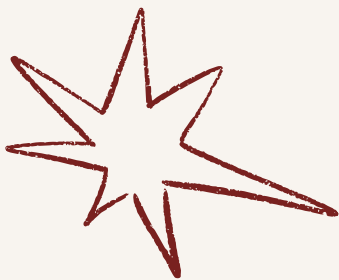
Twice Cooked Chats, Cowboy Butter

DESSERTS

Chocolate Fondant, Vanilla Ice Cream

Christmas Trifle, Sponge Finger, Mixed Berries, Whipped Cream

Raspberry & White Chocolate Croissant Pudding



Sunday Surcharge of 10%