



CHRISTMAS DINNER MENU

Artisan Bread

Served with voco signature salt, homemade truffle butter and Hunter Valley extra virgin garlic olive oil

ENTRÉES

Pan Seared Scallops (GF, N)

Pan seared scallops, cauliflower puree, grilled king tiger prawn, hickory smoked chorizo

Pork Belly (GF, DF, N)

Overnight cooked pork belly, kale, pea puree, Dutch carrots

Seeded Mustard Duck Roulade (N)

Rosemary, garlic and chilli labna, warm pita bread

Tempura Zucchini Flowers (V)

Stuffed zucchini flowers, baked polenta, smoked tomato relish

MAINS

Roast Turkey and Glazed Ham (N)

Roasted turkey, honey glazed ham, sweet potato pulp, dried fruit chutney and honey brussel sprouts

Beef Scotch fillet (GF, N)

Truffle celeriac, caramelised onion, sugar snap, crushed purple kipflers, Hanging Tree wine jus

Catch of the Day

Seared fish fillet, Jerusalem artichoke, samphire, pickled radish, buckwheat, lobster bisque

Wood Fired Roast Cauliflower (GF,V)

Wood fired roast cauliflower, red cabbage puree, wilted green, parmesan cheese, toasted pine nuts

DESSERT

Traditional Pavlova

Thick vanilla cream, chocolate crumb, passionfruit, fresh berries

Christmas Pudding

Hot brandy anglaise, coconut ice cream, fresh berries

Binnorie Dairy Cheese Platter

Rosemary, garlic and chilli labna, duetto, triple cream brie, cheddar, quince paste, lavosh, nuts

\$99
p.p

Beverages available to purchase from our main menu

V= vegetarian | DF=dairy free | N=contains nut traces | GF=gluten free