



Christmas Day Dinner Menu

FOUR COURSE DEGUSTATION

Amuse Bouche

Poached lobster tail, pan seared scallops,
lemon crushed green peas, squid ink crisp, pickled vegetable [NF, DF]

Entrée

Overnight-cooked pork belly, apricot,
green pepper relish, cabbage, verjus [GF, NF, DF]

Main

Roast turkey, honey-glazed ham, beetroot puree,
saffron fondant potato and Brussels

Dessert

Traditional pavlova, passionfruit, fresh berries,
chocolate crumb, vanilla ice cream [NF]

\$99 p.p.

Beverages will be available during the evening for purchase
Sitting times of 5:30pm, 7pm and 8:30pm available

V= vegetarian | DF=dairy free | NF=nut free | GF=gluten free



Christmas Day Dinner Menu

FOUR COURSE DEGUSTATION -VEGETARIAN OPTION

Amuse Bouche

Marrickville hand-tied burrata, beetroot,
preserved lemon, Manuka honeycomb [GF, NF, V]

Entrée

Timbale of quinoa, mango, avocado and beetroot,
with Binnorie labna [GF, NF, V]

Main

Homemade butternut squash ravioli, leek and raisin emulsion
with edamame bean and sage oil [NF, V]

Dessert

Traditional pavlova, passionfruit, fresh berries,
chocolate crumb, vanilla ice cream [NF]

\$99 p.p.

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