



## Christmas Menu

2 courses - \$55PP

3 courses - \$72PP

### **TO SHARE**

House toasted ciabatta bread w Lot 8 olive oil, balsamic reduction

### **ENTREE**

Prawn & avocado tartare, mango puree, toasted shallots, herb crème fraiche, herbs

Beef carpaccio, black truffle mayo, cherry, tomato, Parmigiano Reggiano, nut praline, EV00

Slow roasted pork belly, apple, baby radish, miso mayo, sesame, baby herbs

### **MAIN**

Spiced cauliflower fritters, romesco sauce, fennel & orange salad, watercress, almonds

6-hour braised beef cheek, parsnip puree celeriac slaw, dark cherry, hazelnuts crumb

House smoked salmon, asparagus, sweet potato, cauliflower, prawn & bell pepper salsa

### **ADD A SIDE - \$10**

Twice cooked hand cut chips w aioli

Shoestring fries w aioli

Green leaf salad, poached pear, blue cheese, candied walnuts, palm sugar dressing

Seasonal greens, Lot 8 olive oil, toasted almonds, micro herbs

### **DESSERT**

Affogato, vanilla bean ice cream, coffee shot, amaretto liqueur

Lemon cheesecake 'our way', cream cheese mousse, lemon curd, meringue, mango sorbet

Salted caramel & dark chocolate tart, Chantilly cream, vanilla bean ice cream