



Christmas

SET MENU

TWO COURSE \$65

THREE COURSE \$90

ENTREE

Caramelized leek and squash tart, whipped ricotta, tomato and basil puree.

Fresh QLD king prawns, roasted capsicum aioli, shredded iceberg, black sesame cracker.

MAINS

Confit chicken Maryland, minted pea and fregola salad, candied eschalots, pumpkin puree.

Porchetta, pesto, roasted pumpkin, charred carrot puree, baby basil, sticky fig molasses.

DESSERT

Dark chocolate ganache, pistachio praline, meringue kisses, baby mint, rum butterscotch.

Nutmeg and vanilla pannacotta, biscotti, strawberry coulis, soaked boozy cherries.

All meals served alternate serve with Brioche dinner rolls, whipped salted butter

