



3 COURSE | ALTERNATE SERVE ENTRÉE

SMOKED SALMON AND ASPARAGUS TARTLET

Sweet pea purée and cucumber ribbons

MUSHROOM ARANCINI

Sugo sauce, Grana Padano dust and parsley salad V, GFR

MAIN

ROASTED TURKEY BREAST

sage, ricotta and sun-dried tomato stuffing, pumpkin mash, buttered beans and wine cream

CRACKLED PORK BELLY

Herb-tossed potatoes, buttered broccolini and seeded mustard jus GF

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

ROAST PUMPKIN

Spinach and Persian fetta, tomato salsa and nigella seeds V

DESSERT

TRADITIONAL PAVLOVA

Fresh berries, passionfruit coulis and Chantilly cream V

WARM CHRISTMAS PUDDING

with brandy butterscotch sauce V

GF - GLUTEN FREE | GFR - GLUTEN FREE ON REQUEST | V - VEGETARIAN

Vegetarian option available upon request at time of booking only.





