

Christmas Dinner Menu

Salmon Brandade

Horserradish cream, salmon caviar, apple and chive salad, charred brioche

Beetroot and Goat cheese Salad

Beetroot dice, walnut, goat cheese crumble, orange and vinaigrette

Crispy Skin Pork Belly

Apple puree, fennel salad, walnut, mustard jus

Followed by



Roast Chicken Roulade

Panezta, maple glazed petit carrots, peas, butternut puree

Sticky Glazed Champagne Ham

Mustard kumara, charred broccolini, vine tomatoes, cranberry relish

Market Fish

Roasted cauliflower puree, agro dolez, asparagus, chorizo

Spinach and Pumpkin Pie

Feta, cous cous and quinoa salad, spiced pumpkin, dried tomato, pine nuts



To Finish

Bread and Butter Pudding

Cinnamon anglaise, cranberry, glazed mandarin, candied macadamia

Mini Pavlova

Kiwifruit, berry cream, crushed raspberry

Citrus and Vanilla PannaCotta

Ginger bread, grapefruit gel, dried orange, citrus salad

2 Courses \$60.00 3 Courses \$75.00