

Christmas Menu

To Start - Shared

Calamari Fritti . Garlic Aioli . Lemon

Charcuterie . Pickles . Gnocchi Fritto GFO

Freshly Peeled King Prawns . Cocktail Sauce GF

Confit Shiitake . Garlic Emulsion . Smoked Chilli
Parmesan Lavosh GFO V

Main Course

Confit Duck Leg . Honey Mustard . Spiced Pumpkin Puree
Charred Cavolo Nero GF

Aged Barramundi . Cauliflower Puree . Fregola . Lentils
Smoked Chilli Oil

Chateaubriand Medium Rare . Braised Red Cabbage
Paris Mash . Bordelaise GF

Wild Mushroom Risotto . Confit Seaweed . Pecorino GF V

Sides - Shared

Garlic Rosemary Roasted Potatoes GF

Gem Lettuce . Parmesan Dressing . White
Anchovy . Pangrattato GF

Dessert

Lemon Tart . Chantilly Cream
Chocolate Mousse . Fresh Berries

*Includes a glass of sparkling on arrival



Childrens Menu

Main Course

Gnocchi Pomodoro

Chicken Tenders and Chips

Dessert

Ice Cream

Chocolate Mousse . Fresh Berries

Includes a Soft Drink

