



EVENTS



JINGLE & *Mingle* with us.

CHRISTMAS LUNCH MENU \$90pp

SERVED TO THE TABLE

Selection of bread rolls and butter

ENTRÉE

Buffalo mozzarella, yellow peaches, prosciutto di Parma, toasted walnuts, rocket leaves, basil infusion [gf]

Vegetarian option

Buffalo mozzarella, yellow peaches, balsamic glaze, toasted walnuts, rocket leaves, basil infusion [v gf]

MAIN COURSE – 50/50 ALTERNATING

Roast free range turkey breast with hazelnut & spiced morello cherry stuffing, maple roasted pumpkin, buttered green beans & asparagus spears, roast gravy

OR

Baked Tasmanian salmon fillet, fennel & leek fricassee, broad beans, asparagus spears, grapefruit beurre blanc, Yarra Valley salmon roe, petit herb salad [gf]

Vegetarian option

Crumbed zucchini flower, pumpkin puree, salsa verde, maple roasted pumpkin, buttered green beans & asparagus spears [v gf]

SIDES

Cosberg, radicchio, frisee, Persian fetta, pomegranate seeds, soft herbs & pine nuts, red wine vinaigrette [gf v]

ROVING DESSERT

Choux pastry bun, yuzu curd, raspberry jam, chocolate cream, fresh raspberry

Hazelnut praline tart, gianduja milk chocolate ganache, caramel, hazelnut crumble