



Draft Christmas menu ideas

2 courses include 2 x mains 2 x sides & 2 x desserts \$65

3 courses include 2 x starter 2 x main 2 x desserts \$75

Please note that items are subjected to change with seasonal availability

Starter

Dill seed and lemon myrtle brioche with smoked trout and crème fraiche

Ham and vintage cheddar sandwiches with bush tomato & muntrie relish

Yabby slider

Stuffed zucchini flowers with warrigal green and basil sauce

Golden fried mountain pepper haloumi and olives

Turkey and pistachio terrine with pickled nectarines

Tempura vegetables with bush tomato and squash relish



Main

Lemon-thyme chicken with roast tomato and zucchini salad

Whiskey-glazed ham with preserved cherries and Davidson plum

Roasted mustard-glazed duck with macadamia cream and peach, fennel
and almond salad

Roast turkey with native herbs and spices

Cider-brined smoked turkey with cranberry barbecue sauce

Sides

Fig, pomegranate and burrata with Sherry vinaigrette

Baby vegetable slaw with grapefruit and tarragon

Duck fat Hasselback potatoes with saltbush

Heirloom tomatoes and peaches with white bean and hazelnut tarator

Green beans with tarragon, preserved lemon and fried almonds

Goat's cheese and potato salad

Peach, basil, jamón and pumpernickel salad

fig salad with roast onions, walnuts and radicchio



Desserts

Summer trifle with coconut cream and berry jelly

Brandy snaps with lemon, wattleseed cream and berries

Raspberry & Davidson plum millefeuille

Dairy-free honey and macadamia tart with figs and blackberries

Pistachio, muntrie and rose roulade with lychees and raspberries

Lemon myrtle and passionfruit tart

Strawberry gum pavlova

Please note, this menu is a draft designed to give you an idea of the dishes we offer. Final menus may vary based on seasonal ingredients and will be confirmed closer to your booking date. All dishes are served as shared plates to the table for a communal dining experience.