

Christmas Day 2018 Menu

STARTERS FOR THE TABLE TO SHARE:

Antipasti platter and

Fresh baked bread, whipped butter, Gladstone Olive Co. E.V.O.O

MAINS:

Chive & tarragon salmon ballotine,
Nicoise salad: potato, green beans, black olives, free-range egg, pickled white anchovy

Canter Valley confit duck leg, Provencal couscous, pomegranate, feta, mint

Black Angus eye fillet, truffle arancini, onion soubise

Roasted Parkvale portobello mushrooms, soft polenta, blue cheese & walnut dressing

Smoked pork rack, on salad of snow peas, fennel, olives, chilli & orange

Westcoast whitebait fritter, petit green salad, lemon aioli \$10 surcharge

SIDES TO SHARE:

New potatoes with fresh mint and butter &

Mixed leaf salad with cabernet sauvignon dressing

MINI DESSERT SELECTION AND CHEESEBOARDS TO SHARE

Served with Tea or Filter Coffee

MENU SUBJECT TO CHANGE Everything on the menu can be adapted to gluten free

> No public holiday surcharge will be added Under 12s menu available \$70pp