

FESTIVE GROUP MENU

ENTREE

1. SPENCER GULF PRAWNS / REMOULADE / SEA SUCCULENTS / SALMON ROE
2. SMOKED DUCK BREAST / MACADAMIA / PICKLED BEETROOT / CRANBERRY
3. ZUCCHINI AND MINT FRITTERS / SAFFRON HUMMUS / CRISPY CHICKPEAS / HERB SALAD
4. GIN CURED KINGFISH / BUTTERMILK TSUYU / SEAWEED SALAD / FURIKAKE

MAINS

1. TWICE COOKED PORK BELLY / ROASTED APPLE PUREE / HASSELBACK PARSNIP / BRUSSEL SPROUTS / RAISIN AGRO DOLCE
2. CONFIT AND ROASTED TURKEY / PISTACHIO STUFFING / POMME PUREE / HEIRLOOM CARROTS / JUS
3. GRILLED BARRAMUNDI FILLET / MUSSEL AND PRAWN ORZO / ASPARAGUS / LEMON BUTTER / CHIVES
4. BAKED POLENTA / WARRIGAL GREENS / SHERRY VINEGAR ROASTED CAPSICUM / SALSA ROJA / CHARRED CORN / VEGAN FETA
5. STEAK FRITES / 220G BLACK ANGUS STRIPLOIN / BÉARNAISE / SHOESTRING FRIES (*ADDITIONAL \$7)

SIDES

- TRUFFLE FRIES / PARMESAN SALT / TRUFFLE AIOLI
- GARDEN SALAD WITH SHAVED FENNEL / VERJUICE VINAIGRETTE

DESSERTS

1. PAVLOVA / PASSIONFRUIT / ORANGE / VANILLA MASCARPONE / COCONUT MACARON
2. CHRISTMAS PUDDING / CINNAMON ANGALISE / BRANDY SNAP / RUM AND RAISIN ICE-CREAM