

FESTIVE GROUP LUNCH

SAMPLE MENU- SUBJECT TO CHANGE

ENTRÉE (CHOICE)

SMOKED DUCK BREAST / POACHED FIG / MACADAMIA / WITLOF & ENDIVE CITRUS SALAD

CURED SALMON / FINGERLIME / FRIED CAPER LEAVES / PICKLED SHALLOT SALSA / ROE (GF/DF)

CHAR SIU PORK BELLY PICKLED DAIKON / SHALLOT / SPICED CASHEWS / SCHEZUAN RICE PAPER (DF)

MUSHROOM TERRINE / PISTACHIO / PICCALILLI / HERB SALAD (GF/VG)

MAINS (CHOICE)

TWICE COOKED PORK BELLY / PARSNIP PUREE / BABY CARROTS / PANCETTA CRUMB / APPLE JUS

ATLANTIC SALMON / ASPARAGUS / PEA & BROAD BEAN FREEKAH / BONITO CREAM / LEEK CRISPS

CONFIT & ROAST TURKEY / ROAST PUMPKIN / SUMAC ONION / FETA / POMEGRANATE / STUFFING / CHICKEN JUS (GF)

GNOCCHI / FOREST MUSHROOM RAGU / WARRIGAL GREENS / PINE NUTS / CAVOLO NERO (GF/V)

SIDES (SHARED)

OVEN ROASTED HEIRLOOM CARROTS / CARROT TOP PESTO / BURATTA (GF/V)

SALAD LEAVES / HERB VINAIGRETTE (GF/VG)

DESSERT (CHOICE)

SA THREE CHEESES / QUINCE PASTE / RED-WINE POACHED PEAR / WALNUTS / LAVOSH

S'MORES CHOCOLATE NEMESIS / DUCLE CREMA / TORCHED MERINGUE / SABLE CRUMB (GF)

CHRISTMAS PUDDING / BUTTERSCOTCH SAUCE / RUM & RAISIN ICECREAM / BRANDY SNAP CRUMBLE

BAKED CHEESECAKE / MILK CHOCOLATE / SPICED CHERRIES / COCONUT SABLE