

# FESTIVE GROUP LUNCH

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SAMPLE MENU- SUBJECT TO CHANGE

## ENTRÉE (CHOICE)

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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)

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COAL GRILLED STRIPLOIN / PARSNIP CREAM / BROCCOLINI / CAFÉ DE PARIS BUTTER (GF)

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)

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

SALAD LEAVES / HERB VINAIGRETTE (GF/VG)

## DESSERT (CHOICE)

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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