

FESTIVE GROUP LUNCH

SUBJECT TO CHANGE

ENTRÉE (CHOICE)

MACRO MEATS KANGAROO TATAKI / WAFU SOY DRESSING / SPRING ONION / SESAME /
PUFFED WILD RICE (GF/DF)

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 / SWEET POTATO PUREE / BABY CARROTS / CONFIT SHALLOT /
APPLE & QUINCE JUS (GF)

PAN SEARED BARRAMUNDI / RISONI / PRAWNS / CHERRY TOMATOES / ARTICHOKE / CHIVES /
MICRO HERBS (DF)

CONFIT & ROASTED TURKEY / SMOKED POMME PUREE / CAPSICUM CAPONATA / CRANBERRY JUS /
PISTACHIO CRUMB (GFO)

ZUCCHINI & MINT FRITTERS / SAFFRON HUMMUS / GRILLED ZUCCHINI & HERB SALAD (V)

SIDES (SHARED)

OAK LEAVES / BABY QUKES / PICKLED SHALLOTS / HERB VINAIGRETTE

SMOKED BEARNAISE BRUSSELS / PANCETTA CRUMB

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 / VANILLA BEAN ANGLAISE / RUM & RAISIN ICECREAM / BRANDY SNAP

FESTIVE PAVLOVA / CHERRY COMPOTE / COCONUT FLAKES / FRESH BERRIES / MICRO MINT

COAL

CELLAR+GRILL