

FESTIVE GROUP LUNCH

ENTRÉE (CHOICE)

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

SEARED KINGFISH / PICKLED SHALLOT SALSA / ALMOND MILK / BONITO FLAKES /
HARISSA MAYO (GF/DF)

TWICE COOKED PORK BELLY / DAVIDSON PLUM GLAZE / ASIAN HERBS /
HONEY MACADAMIA (DF)

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

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)

MIXED LEAF / SPICED PEPITAS / HERB DRESSING (GF/VG)

SMOKED BEARNAISE BRUSSELS / PANCETTA CRUMB

DESSERT (CHOICE)

SA THREE CHEESES / QUINCE / WALNUTS / LAVOSH

RUBY CHOCOLATE MOUSSE FILLED CANNOLI / RASPBERRY CURD /
PISTACHIO PRALINE / FRESH BERRIES (V)

GINGERBREAD PUDDING / MORELLO CHERRY CURD / RUM & RASIN ICE CREAM /
BRANDY SNAP (V)

TROPICAL PAVLOVA / PINA COLADA MASCARPONE / PASSIONFRUIT GEL /
CITRUS CRUMB / FRESH BERRIES (GF/V)

COAL

CELLAR+GRILL