

\$39 FESTIVE EXPRESS LUNCH

MAIN + GLASS OF HOUSE WINE, BEER OR SOFT DRINK

1. PORK SCOTCH / SMASHED HERB PUMPKIN / BROCCOLINI /
APPLE & CRANBERRY JUS / NUDJA CRUMB
2. BARRAMUNDI / MACADAMIA ROMESCO / CONFIT LEEKS / PICKLED SHALLOT /
BRUSSELS / BABY HERBS (GF/DF)
3. CONFIT & ROASTED TURKEY / BREAD MASH / OLIVE PEPPERONATA / QUINCE JUS /
ROSEMARY PANGRATATO / HERB OIL
4. SPINACH & MUSHROOM WELLINGTON / BLACK GARLIC CREAM /
GREEN PEA & ONION JAM RAGU / MUSHROOM JUS (V)

SOMETHING TO START \$9

CHEESEY HERBED GARLIC BREAD

FOR \$7 MORE...

STEAK FRITES / 250G ANGUS STRIPLOIN / FRIES / BÉARNAISE

OR CHOOSE YOUR OWN SAUCE...

[ALL GF] / BEARNAISE / MUSHROOM / CREAMY PEPPERCORN / PORT JUS (DF) /
CHIMMICHURRI (DF) / JALEPEN0 CHEESE

SIDES \$14

FRIES / HERB SALT / CHIMMI CHURRI AIOLI

ROAST BABY CARROTS / CARROT TOP PESTO / BALSAMIC HONEY DRESSING (V)

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

DESSERT \$22

CHESTNUT & BLACKCURRANT MOUSSE / CANDIED CHESTNUT /
BLACKCURRANT CURD / CARAMEL (GF)

EGGNOG PANNA COTTA / GINGERBREAD CRUMBLE / BERRY & ORANGE COMPOTE /
BRANDY SNAP (GF/NF)

COCONUT SNOWBALL / PINEAPPLE GEL /
CHOCOLATE BASE / PINEAPPLE SORBET (GF/VG)

MENU SUBJECT TO CHANGE

A 2% MERCHANT FEE APPLIES TO ALL CREDIT CARD TRANSACTIONS

ONE CHECK PER TABLE

NO SPLIT BILLS

COAL
CELLAR+GRILL