



# CHRISTMAS MENU

## SEAFOOD

*Nelson Bay Oysters, Marinated Baby Octopus, Australian Prawns, Salmon Poke, BBQ Moreton Bay Bugs*

## CARVERY & LIVE COOKING

*Mulled Whiskey Glazed Leg Ham (GF, DF)*

*Fig & Macadamia Stuffed Porchetta, Spice Apple Sauce*

*Herb Roasted Scotch Fillet (GF, NF, DF)*

*Honey Gochujang Prawns (DF)*

*Pork, Fennel & Sage Stuffing*

*Fennel & Cider Mussels with Chorizo Crumb (GF, DF)*

## HOTS

*Pistachio & Cranberry Stuffed Turkey Roulade*

*Lemon Myrtle Spice Roasted Root Vegetables (GF, NF, DF, VE)*

*Saltbush & Confit Garlic Roasted Potatoes (GF, DF, NF, VE)*

*Lemongrass & Ginger Red Emperor (GF, DF)*

*Chicken Karaage (GF, DF)*

*Roasted Brassicas, Lemon & Dukkah (GF, DF, VE)*

## VEGETARIAN

*Truffle Cauliflower & Hazelnut Soup (GF, V)*

*French Lentil & Shiitake Ragout (VE, GF, DF, NF)*

*Pumpkin Hommus, Spiced Brassicas & Raisins (GF, DF, VE)*

*Persian Jewelled Rice (GF, DF, VE)*

*Vanilla Pumpkin & Parsnip, Chilli Seed Crunch (GF, DF, VE)*

## CHARCUTERIE & ANTIPASTO

*Pink Peppercorn Pate, Turkey Cranberry & Chicken Terrine, Pork Capocollo, Rare Roast Beef, House Cherry Smoked Chicken (GF)*

*A Selection of Soft & Hard Cheeses from Binnorie & Hunterbelle Dairies (GF)*

*Housemade Dips, Pickled & Chargrilled Vegetables (GF, DF, VE)*

*Freshly Baked Baguettes, Sourdough, Focaccia, Flatbreads, Lavosh, Crackers*

## SALADS

*Quinoa, Pomegranate & Roasted Carrot Tabbouleh (GF, DF, VE)*

*Heirloom Tomato & Plum Salad, Ricotta & Basil (VE, NF)*

*Prosciutto, Radicchio, Pea & Candied Pecan (GF) Fig, Freekeh & Pickled Fennel (VE, NF)*

## SWEETS

*Summer Fruit Pavlova (GF)*

*Yule Logs*

*Petit Pastries, Cakes & Slices*

*Italian Cherry Trifle*

*Christmas Pudding with Brandy Custard*

*Fruit Mince Pies*

*Seasonal Fruit (GF, NF, DF)*

*\*Menu is subject to change*

