



CHRISTMAS DAY LUNCH

WEDNESDAY 25TH DECEMBER 2019

FIVE COURSE FEAST

\$158 PER PERSON

On Arrival

Taltarni Cuvée Rosé Sparkling Wine
Prosciutto Melone e mozzarella mousse

Appertizer (share)

South Australian King Prawns, Chilli, garlic & lime, caper mayonnaise
Coffin Bay Oysters, Aperol spritz Granita
Calamari Fritti, orange, fennel & radicchio salad

Entrée

Cavatelli, shell pasta, roasted cauliflower, porcini mushrooms,
Sicilian anchovies, pangrattato, goats cheese (voa)(gfoa)

Main (choice)

Pan roasted local caught Snapper fillet, kipfler potato, nicoise giardinera salad, salsa verde (gf)
Crisp skin slow cooked Pork belly, smoked hock & potato gratin, cavolo nero, spiced pear, red wine sauce
(gfoa)
Herb crusted, Lamb rack, baby carrots agrodolce, garlic butter kale,
caper & broad bean salsa, Persian fetta (gfoa)

Dessert (choice)

Chocolate fondant, Baileys cream, brandied raisins, candied walnuts, salted caramel
Passionfruit & vanilla panna cotta, fresh cherries, amaretti crumb (gf)

(v) vegetarian (g) gluten free (df) dairy free

We can cater for the above dietary requirements, please notify us in writing at the time of booking.

CHILDRENS MENU AVAILABLE (\$55)