

# CHRISTMAS MENU

1st December 2024 - 31st December 2024  
2 course \$80 or 3 course \$90

## PRIMI

- Chargrilled lamb cutlets with parsley, pesto & salt baked heirloom carrots (gf)
- Half shell scallops with bechamel & pangrattato (3)(gfo)
- Corn, leeks & chorizo croquettes, paprika aioli & lemon
- Heirloom tomato salsa, olive textures & buffalo mozzarella (gfo/vgo/vo)

## SECONDI

- Spice crusted lamb rack with a citrus & lentil salad, lamb jus (gf)
- Half roast duck, asparagus, cherry & orange sauce (gf)
- Wild mushroom risotto, spinach & truffle paste (gf, vo)
- Braised beef brisket gnocchi, green peas & pecorino romano (gfo/vgo/vo)

### Fish of the Day

230g eye fillet steak, garlic green beans & potato galette (gf) \*

\*steak is served with your selection of sauce

- Red Wine (dfo)
- Garlic Butter
- Pepper +\$3
- Mushroom +\$3

## DOLCI

- White chocolate semifreddo with pistachio & raspberries (gf)
- Vanilla bean panna cotta with muesli, summer fruit & fairy floss (gf/vo)
- Tiramisu, mascarpone, coffee-soaked sponge fingers, Drambuie liqueur
- Lemon cheesecake mousse, blueberries, amaretti crumble

## A S S A G G I (ADD ONS)

- Crispy polenta chips with gorgonzola dip, rosemary salt (vg/gf)
- Marinated olives, grissini (gfo/dfo/vg/vo)
- Italian anchovies in olive oil, crostini

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12

## C O N T O R N I (ADD ONS)

- Shoestring fries with sea salt (gf)
- Mixed leaf salad with fennel & orange (gf)
- Chargrilled broccolini with almonds, lemon & parmesan (gf)

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12

13

gf  
gfo

gluten free  
gluten free option

df  
dfo

dairy free  
dairy free option

vg  
vgo

vegetarian  
vegetarian option

v  
vo

vegan  
vegan option