

CHRISTMAS MENU

ON ARRIVAL

Parmesan custard amuse-bouche
House-made baked olive focaccia, aged balsamic

ENTREES

Baked zucchini flower, cottage cheese, spiced dry fruits, olive crumbs
Gin cured ocean trout, fennel orange salad, dill emulsion, caper crisp
Festive spiced pumpkin arancini
Chard capsicum coulis, parmesan shavings, micro greens

MAINS

Roasted turkey breast, sauteed broccolini, garlic mash, traditional stuffing, gravy
Grilled Tasmanian salmon, Champagne braised leeks, orange glazed
Sweet potato gnocchi, sun-dried tomato pesto, feta, root chips

DESSERTS

Christmas plum pudding, English custard
Mango pavlova, rhubarb jam
Boozy raspberry jelly, cherries, cream

