

CHRISTMAS LUNCH SPECIAL

HOUSE MADE BREAD

Sourdough

ENTRÉE

Pan Roasted Asparagus, Guanciale,
Parmesan Custard & Pine Oil

OR

Green Apple Cured King Salmon,
Horseradish Crème Fraiche & Pickled Rhubarb

MAIN

Pan Roasted Market Fish, New Season Potatoes
Diamond Shell Clam & Fennel Broth

OR

Coastal Spring Lamb Rump, Fresh Peas,
Grilled Lettuce & Black Garlic Jus

\$37 Per Person

This Menu is available Tuesday to Friday 12-2 & 5.30-8.30 for groups of 8 guests or more. Please advise your waiter of any dietary requirements



CHRISTMAS MENU 2 COURSE

HOUSE MADE BREAD

Sourdough



ENTRÉE

Pan Roasted Asparagus, Guanciale,
Parmesan Custard & Pine Oil

OR

Green Apple Cured King Salmon,
Horseradish Crème Fraiche & Pickled Rhubarb

MAIN

Pan Roasted Market Fish, New Season Potatoes
Diamond Shell Clam & Fennel Broth

OR

Coastal Spring Lamb Rump, Fresh Peas,
Grilled Lettuce & Black Garlic Jus

OR

Golden Beetroot, Roasted Shallot Tarte Tatin,
Cranky Goats Cheese, Witloof & Arugula

SIDE DISHES TO SHARE

Roasted New Season Potatoes, Buttermilk & Mint
Summer Lettuce & House Dressing.

\$57 Per Person

This Menu is available Tuesday to Friday 12-2 & 5.30-8.30 for groups of 8 guests or more. Please advise your waiter of any dietary requirements

CHRISTMAS MENU 3 COURSES

HOUSE MADE BREAD

Sourdough

ENTRÉE

Pan Roasted Asparagus, Guanciale,
Parmesan Custard & Pine Oil

OR

Green Apple Cured King Salmon,
Horseradish Crème Fraiche & Pickled Rhubarb

MAIN

Pan Roasted Market Fish, New Season Potatoes
Diamond Shell Clam & Fennel Broth

OR

Coastal Spring Lamb Rump, Fresh Peas,
Grilled Lettuce & Black Garlic Jus

OR

Golden Beetroot, Roasted Shallot Tarte Tatin,
Cranky Goats Cheese, Witloof & Arugula

SIDE DISHES TO SHARE

Roasted New Season Potatoes, Buttermilk & Mint
Summer Lettuce & House Dressing.

DESSERT & CHEESE

Tastes of Three Cheeses,
Seasonal Preserves & House Made Crackers

OR

Caramelised White Chocolate Parfait,
Crispy Milk Foam & Sorrel Sorbet

\$71 Per Person

This Menu is available Tuesday to Friday 12-2 & 5.30-8.30 for groups of 8 guests or more. Please advise your waiter of any dietary requirements

