2 courses (Entrée & Main) $65pp
3 courses (Entrée, Main & Dessert) $79pp
Alternate drop: add $5pp per course

ADD CANAPÉS

Choose 3 for a 1 hour package: $18pp

Baked King Island brie
pear, honey and pine nut on puff disk (v)

Smoked pumpkin tartlets
with fetta and chives (v)

Pulled pork croquettes
with pickles and baconnaise

Miso maple glazed salmon bites
with lime mint mayo (a, gf, df)

Fried pork belly
with palm sugar glaze and crisp shallots (gf, df)

ENTRÉE

Crispy duck salad
fennel, nectarine, hazelnuts, vanilla merlot dressing (gf, df)

Spanish fried chicken
nduja, tarragon aioli, herbs (gf, df)

Slow cooked pork belly
orange, cider caramel, fennel remoulade (gf, df)

Squid ink battered calamari
smoky paprika aioli, charred lemon (a, gf, df)

Smoked macadamia nut dip plate
avocado, beetroot crunch, pomegranate molasses (vegan)

Crumbed fetta
pear relish, leatherwood honey, crisp flatbread (v)

Sumac grilled quail ($8pp)
roasted pear, pine nut salsa, Pedro Ximenez jus (gf, df)

MAIN COURSE

Confit duck leg
Puy lentils, orange glaze, jus gras, crispy shallots (gf, df)

Turkey roulade
chicken, apricot, pistachio stuffing, carrot orange mash, savoy cabbage, cranberry gravy (gf, df)

Pan-fried ricotta gnocchi
sage beurre noisette, porcini-grilled mushrooms, saltbush pangrattato, parmesan (gfo, v)

Slow cooked beef cheek
creamy parmesan polenta, red wine jus (gf)

Crisp skinned pork belly
roasted pumpkin puree, braised cabbage caraway, tomato kasundi (gf, df)

Pan-fried blue eye cod ($12pp)
smoked corn puree, buttered leek, chicken jus gras, wild mushrooms (a, gf, df)

Tasmanian beef fillet ($10pp)
potato pavé, carrot miso mash, porcini crumb and merlot jus (gf)

DESSERTS

Christmas Trifle
white chocolate mousse, strawberries, sponge cake, merengues, jam

Mini pavlova
basil cream cheese, berries, raspberry gel (gf)

Christmas pudding
brandy anglaze, vanilla ice-cream

White chocolate panna cotta
raspberry gel and fresh raspberries, brandy tuile (gfo)

Our menu is seasonal and subject to change. Full dietaries must be noted in your booking.

(gf) gluten free • (gfo) gluten free option • (v) vegetarian • (vegan) vegan • (vgo) vegan option
Seafood (a) Australian seafood • (i) imported seafood • (m) Australian & imported