



christmas lunch

Available 27th November - 24th December 2017 | 12pm - 2pm
2 course lunch \$39 per person

Main Course

Crispy skin Atlantic salmon with mint, lemon + baby caper dressing, fennel + orange salad (gf, df)

Organic sumac spiced chicken breast wrapped in prosciutto, eggplant caponata, grilled polenta

Zucchini blossoms filled with Persian fetta, walnuts + spinach on rocket, tomato + basil salad (v, gf)

Chargrilled free range pork cutlet, Dijon mash, crackling, fig + apple sauce, broccolini (gf, df)

Jumbo quail, preserved lemon, fennel roasted grapes, crispy bacon, parmesan potato cakes (gf)

Roasted turkey salad, baby cos lettuce, green goddess dressing with mango, peaches + paw paw (gf, df)

Dessert to share

Traditional Christmas treats with gingerbread + boozy spices,
chocolate, fresh berries, poached fruits, meringue, creams, tuiles, biscuits, compotes + nuts

Add some extras

Christmas antipasto platter \$20 (serves 2)

Chargrilled garlic pesto bread \$4 per serve

Chips with parmesan crumbs + rosemary salt \$10 (per bowl serves 4)

Steamed broccolini, spinach, snow peas, beans with toasted sesame + fennel seeds \$10

Organic garden salad with heirloom tomatoes, cucumber, capsicum + mixed leaves \$10

Australian artisan cheese \$15 for each cheese or \$30 platter of 3 with fruit compote + crackers

Please note dietary requirements can be accommodated on request.