



# christmas lunch

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

## Main Course

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

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

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

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 with cranberry + fig filling, cocktail potatoes, cos lettuce, green goddess dressing, mango, peaches + papaya salsa (gf, df)

## Desserts to share

Grand Marnier + chocolate gingerbread tart

Mini Pavlova, whipped coconut cream, macerated berries (gf/df)

Cherry + pistachio mini gateaux (gf)

## 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**  
**No split bills**