



# Christmas Lunch

**2 Courses \$55 per person | 3 Courses \$65 per person**  
**Includes a glass of sparkling wine**

## **Entrée**

Turkey + pork terrine, house made walnut bread, watercress + pickled nectarine salad DF

Charred hispi cabbage, fermented capsicum + yuzu dressing, edamame, grapefruit,  
avocado cream + shichimi togarashi V GF

Ginger's prawn cocktail; green tomato + mint salsa, cucumber ribbons, Capi 'Native' tonic jelly,  
Canberra Distillery gin cocktail sauce GF DF

## **Main**

Seared barramundi, orange beurre blanc, asparagus ribbon + orange salad, pistachio nut butter  
GF

Boxgum Grazing pork belly, cream of endive, peppered sour cherry sauce + chervil  
GF, DF on request

Green pearl barley risotto, Allsun Farm zucchini ribbon, pea tendrils + pomegranate salad,  
shaved pecorino V

Crispy skin chicken breast, Ingelara Farm roast garlic brioche pudding, tarragon beans,  
lemon thyme jus

## **Dessert**

Ginger's Pavlova; passionfruit sorbet, white chocolate disc, raspberry jelly,  
vanilla whipped crème fraîche GF

Mont Blanc; choc macaron, chestnut cream, vanilla ice cream, chocolate tuile GF