



## MID-WINTER CHRISTMAS MENU



July 22 – July 29

### Entrée

Twice cooked goat cheese soufflé, slow roasted cherry tomatoes, parmesan cream sauce & baby herb

Pea & ham hock soup, toasted garlic sourdough

Panko crumbed herbed turkey stuffing bites, mulled plum coulis, petit herb

Seared scallops, creamy cauliflower puree, grilled chorizo & a lemon saffron butter, fresh chive & pancetta crumb



### Mains

Oven roasted apple & cranberry stuffed chicken breast, honey glazed winter vegetables & parsnip puree

Slow braised lamb shank, creamy garlic & chive mash, port wine jus

Pan seared 300gr scotch fillet, potato dauphinoise, steamed greens, creamy mushroom & blue cheese filled Yorkshire pudding & a red wine jus

Oven baked potato rosti, glazed winter vegetables, steamed baby spinach, roast tomato coulis



### Dessert

Warmed chocolate & orange brioche bread & butter pudding with melted chocolate, mandarin dust & house made vanilla bean ice cream rolled in hazelnut crumb

Layered tiramisu, coffee soaked sponge, brandied mascarpone, Christmas fruit mince, & vanilla cream

Baked spiced pumpkin pie, rum custard, & cream Chantilly

Eggnog pannacotta, poached spiced quince, candied walnut crumb

-Select any two course options \$48 or any three course options \$55