CHRISTMAS DAY MENU

STARTERS

Oysters, shallot dressing, lemon DF, GF QLD Prawns, iceberg, spiked Marie rose sauce DF, GF Heirloom tomato, buffalo mozzarella, basil, sourdough crumb GFO Local cold cuts, pork terrine, house pickles, Mount Zero olives DF, GF

MAINS

Bourbon and apricot glazed leg ham, mustard sauce GF Slow cooked turkey, cranberry sauce, pan juices GF Currant, fig, chestnut, whiskey stuffing

ON THE SIDE

Traditional roast veg, crispy potato, carrots, pumpkin GF, DF, V Summer greens, peas, beans, broad beans, shaved brussels GF, DF, V Leaf and herb salad, buttermilk dressing GF, DFO, V

DESSERT

Little fruit mince pies V New season cherries on ice GF, DF, V Pavlova, chantilly, fresh strawberries, passionfruit GF, DFO, V

GF - GLUTEN FREE I DF - DAIRY FREE I V - VEGETARIAN I GFO - GLUTEN FREE OPTION I DFO - DAIRY FREE OPTION

CHRISTMAS DAY MENU

STARTERS

Heirloom tomato, buffalo mozzarella, basil, sourdough crumb GFO Crispy oyster mushroom, black truffle dressing, soft herbs, lettuce cup V, GF, DF Gin compressed melon, Meredith goats' cheese, pomegranate, sumac dressing V, GF, DFO

Fresh heirloom vegetable, pickled mushroom, Mount Zero olives, house pickles, hummus, carraway lavosh V, GFO, DF

MAINS

Glazed & smoked eggplant, spiced eggplant puree, confit garlic, seeded mustard sauce V, GF, DF

Christmas Wellington, veg jus V, VE, DF

ON THE SIDE

Traditional roast veg, crispy potato, carrots, pumpkin V, GF, DF Summer greens, peas, beans, broad beans, shaved brussels V, GF, DF Leaf and herb salad, buttermilk dressing V, GF, DFO

DESSERT

Fruit mince trifle, brandy sponge, coconut yoghurt, berry jelly V, GFO, DF New season cherries on ice V, GF, DF Pavlova, chantilly, fresh strawberries, passionfruit V, GF, DFO