



## Christmas Dinner

Seared scallops, sweetcorn puree, roast capsicum & pancetta  
Red wine cured beef, truffled potato, wild mushrooms & a poached egg  
Smoked eggplant, broad bean falafel, dates, yoghurt & mint



Braised lamb shoulder with peas, broad beans, asparagus & feta  
Tamarind glazed golden kumara, mint, labne, sumac, wild rice & toasted seeds  
Slow roast beef fillet, parsnip, beetroot, preserved cherries & oxtail  
Pan roasted fish with heirloom tomatoes, capsicum, citrus herb curry



Pedro Ximinez, chocolate & almond magnum with 'boozy' raisins  
Lemon verbena burnt cream, caramelised peaches, black currant & lillet blanc  
Pavlova with raspberries, mango, almond, wobbly jellies & basil  
Cheese with house made lavosh, baked bread, fruit, quince paste

Two courses \$47.5 **OR** \$67.5 with matching wines  
Three courses \$59.5 **OR** \$89.5 with matching wines

**We can happily cater to dietary requirements with prior notice**  
**Whole group must participate on the same menu**