



## **Christmas Set Menu 2017**

*(Valid 1<sup>st</sup> November- 24<sup>th</sup> Dec 2017)*

**3 course \$69 (entrée, main, dessert)**

**4 course \$79 (entrée, main, cheese, dessert)**

### **Entrée**

*Cayenne pepper and sea salt grilled squid with aioli and rocket. g*

**Or**

*Slow braised pulled Pork and slaw bruschetta*

**Or**

*Soup of the day g. served with house made bread*

**Or**

*Leek and gruyere arancinis served with aioli v.*

**Or**

*Burgundy snails cooked in their shell with garlic butter g. and house made bread*

### **Main**

*Eye Fillet (add \$5) cooked to your liking, served with beef dripping potatoes, crusted tomatoes and a béarnaise sauce g.*

**Or**

*Slow braised pork belly and its crackling topped with honeycomb and chilli, served with pumpkin and zucchini puree g.*

**Or**

*Cherry Valley confit duck leg served with smoked corn polenta, thyme and mushroom duxelle, honey gastrique g.*

**Or**

*Grilled Barramundi served with beetroot remoulade, smoked salmon croquette and a saffron beurre blanc*

**Or**

*Porchini & mushroom risotto, with truffle dressed rocket and parmesan g. v. ve.*

### **Cheeseboard to share**

*Chefs Selection of cheeses served with apple, walnut, fig jam and crostini v.*

### **Dessert**

*Vanilla bean crème brûlée v. g.*

**Or**

*Red wine and spice poached pear, nut crumble, lemon sorbet and raspberry coulis v. g. ve.*

**Or**

*Chocolate nemesis served with a rum caramel and vanilla ice cream v.*

NOT VALID WITH ANY OTHER PROMOTIONS. ENTERTAINMENT CARD & BARTERCARD NOT VALID.  
ALL ITEMS SUBJECT TO CHANGE WITHOUT NOTICE  
NO SPLIT BILLING. SAME SET MENU FOR WHOLE TABLE ONLY: NO A LA CARTE  
FOR BOOKINGS ABOVE 6: A \$15 NON REFUNDABLE DEPOSIT IS REQUIRED PER PERSON TO  
SECURE THE BOOKING.