



## **Festive Menu**

### **First Flavours – to share**

Burrata, grilled leeks, hazelnuts, and salsa Verde

Salmon gravlax with buttermilk dressing, roasted dill pickled cucumbers, smoked caviar served with fennel seed cracker

### **Main Event – choose a main**

Herb roasted turkey breast, turkey leg presse, carrot and star anise puree, roasted parsnip, turkey sauce

Seared bass, cep mushroom puree, roasted celeriac, and crème fraiche dashi

Pumpkin and ricotta cappellacci, hazelnut, sage and parmesan

### **Share the sides**

Roasted potato, brussels sprouts and ponzu

Grandma's baked stuffing's

Cranberry sauce

### **Sweet treats**

Frozen Yule Log, chocolate sponge, hazelnut and chocolate semifreddo, chocolate

Christmas pudding, homemade steamed Christmas pudding with brandy butter ice cream

**\$488**

Please let us know if you have any dietary requirements  
10% service charge