

# Christmas Party Menu

## ENTREES

**Appellation Oysters**, Rosé granita, finger lime - *additional \$6pp*

**Prosciutto & Candied Walnut**, radicchio, Persian feta, mandarin dressing

**Chicken Pâté**, pan d'épices, pickled fig

**Seared Scallops**, pea puree, kale chips

**Mushroom Velouté**, gruyere puffs, mushroom powder (DFO)

## MAINS

**Baked Zucchini**, barley porridge, parmesan wafer (vegan option)

**Grilled Swordfish**, spiced fennel, creamy bisque

**Porchetta**, lemon stuffing, sweet potato puree

**Lamb Backstrap**, herb crust, farm vegetables

## DESSERTS

**Toffee & Date Pudding**, brandy anglaise

**Hazelnut Dacquoise**, white chocolate cremeux, pickled berries

**Crème Catalan**, earl grey tea cookie

**Vanilla Panna Cotta**, vegan meringue, rose gel, berry syrup (vegan option)

## SIDES

**Charred Greens**, fermented broccolini gremolata

**Glazed Carrots**, goat's curd, wattle seed

**Twice Cooked Chats**, duck fat, rosemary

**Roasted Beetroot**, macadamia tarator, white balsamic

**Mashed Sweet Potato**, black garlic butter

### FAMILY SHARE STYLE \$110pp

two entrees | two mains | two desserts

### TWO COURSE ALTERNATE \$98pp

entree & main OR main & dessert | one side

### THREE COURSE ALTERNATE \$110pp

entree, main & dessert | one side

additional sides \$10 per person, per side