

Festive Menu

Set Menu

2 Courses | \$45pp

3 Courses | \$55pp

ENTRÉES

Creamy Pumpkin & Ginger Soup

Served with garlic croutons (v, gf)

Tomato & Basil Buschetta

Toasted sourdough, Spanish onion, parmesan cheese, balsamic reduction (v, gfo)

MAINS

Roast Porchetta

chat potatoes, pumpkin, green beans, apple sauce, red wine jus (gf)

Baked Barramundi

Lemon & herb crumb, white wine & lemon butter sauce, chat potatoes, grilled asparagus (gfo)

DESSERTS

Classic Pavlova

Chantilly cream, berry compote, passionfruit pulp, chocolate shards (gf)

Traditional Plum Pudding

Served with brandy custard and seasonal berries