

Christmas

SET MENU

ENTREES

BBQ Australian King Prawns

With aromatic spices puree, coconut, crispy leaves, lime and baby herbs

Lamb Tenderloin

With romesco, hummus, macadamia crust, mint and red wine jus

MAINS

MB+2 Riverine Striploin

With fondant potato, charred broccolini, chili and nuts dressing and cab sav jus

Sous Vide Chicken Breast

With corn puree, braised red cabbage, shimeji mushroom and garlic creamy sauce

DESSERT

Pavlova

With chantilly cream, summer berries and passionfruit coulis

Sticky Date Pudding

With Caramelized Butter Scotch, Fresh Berries and Vanilla Bean Ice Cream

2 Courses	\$56
3 Courses	\$69

ONE7EIGHT

Please let staff know of any dietary requirements

Commencing Tuesday 11th November

Conditions Apply*