



Christmas in July

2 courses - \$35

3 courses - \$40

Entrée

Split pea and ham soup, horseradish cream and thick, crusty sour dough

Prawn cocktail, potato cubes, dill, cos lettuce, avocado and cocktail sauce

Wild mushroom risotto - garlic, spinach, parmesan and truffle oil

Local figs, aged smoked prosciutto, goats fetta, butter pastry and balsamic

Main

Hopkins River 250g rump served with roasted chats, honey mustard greens and red wine
jus

Wood roasted turkey breast, garlic pine nut stuffing, root vegetables and cranberry
sauce

Steamed sea bream served with slow cooked roasted tomatoes, green beans, preserved
lemon and salsa verde

Hand made ricotta gnocchi, shallots, Napoli and parmesan with a balsamic basil pesto

Desserts

Spiced Christmas pudding with brandy anglaise and ice cream

Apple and rhubarb tart, crisp puff pastry and vanilla mascarpone

Lemon tart with fresh raspberries and chantilly cream

Warm sticky date pudding served with butterscotch sauce and pouring cream