
Xmas \$50 Set Menu Starter & Main

Starters

Duck liver parfait with red wine poached pear and date chutney.

Served with lavosh

Bruschetta topped with vine ripened tomatoes, basil, feta, balsamic reduction and olive oil

Pistachio crusted salmon with beetroot, fennel, apple and pomegranate dressing

Salt & Pepper prawns with avacado, iceberg and thousand island dressing

Mains

Angus Pure eye fillet resting on a garlic potato mash, portobello mushroom, béarnaise and red wine jus

Roasted lamb rump, duckfat potatoes, baby peas and vegetables.. Served with mint jelly and lamb jus

Crispy skin chicken breast with traditional sage stuffing, dauphine potatoes, roast almonds. Served with chicken jus and cranberry chutney

House made potato and parmesan gnocchi with cherry tomatoes, pumpkin, spinach and sage beurre noisette

