



the george

## Christmas sharing menu



### to start

beetroot cured salmon

herb tartare, pickled onion, seeded ciabatta

duck parfait

brioche, quince gel, pear chutney

whipped goat's cheese

tomato, balsamic, olive gremolata gf

### mains

lumina lamb

buttermilk mash, peas, mint gel, jus gf

chicken supreme

crispy agria gratin, peas, pancetta, jus gf

market fish

grilled asparagus, dill beurre blanc gf

### dessert platter

limoncello trifle

limoncello custard, passionfruit-soaked sponge v

christmas fruit cake

crème anglaise, berry compote v

mini pavlova

white chocolate mousse, mango compote gf v

\$90.0 per person

gf - gluten free V - vegetarian lf - local food (provincially sourced)

df - dairy free n - contains nuts

