



Pre-Christmas Set Menu 2022

3 course – 3 selections per course

\$90.0 per person

to start

akaroa cured salmon

horseradish crème fraîche, pickled red radish gf

or

duck parfait

brioche, quince gel

or

buffalo mozzarella

ciabatta crisp, tomato & capsicum relish

mains

lumina lamb

charred carrot, minted pea pesto, roasted almonds gf

or

12 hours cooked greenstone creek beef

crispy agria gratin, charred seasonal greens, jus gf

or

market fish of the day

burnt sweet corn salsa, seasonal greens, grilled lemon gf df

desserts

nutella donut, hazelnut praline

or

christmas cake, crème anglaise

or

pavlova roulade, baked mixed berries

gf - gluten free df - dairy free v - vegetarian

Pre Christmas 2 Course, available for bookings up to 20 people

Pre Christmas 3 Course, available for bookings up to 20 people

Pre Christmas Sharing Menu, for bookings over 20 people