



Pre-Christmas Set Menu 2023

2 course – 3 selections per course \$82 per person

(please select 3 options per course)

entrée/main or main/dessert

entrée/main to include breads

main/dessert to include tea & coffee

to start

citrus cured salmon

avocado mayo, pickled red radish **gf**

or

duck parfait

brioche, quince gel

or

buffalo mozzarella

ciabatta crisp, confit tomato **v**

mains

lumina lamb

kumara puree, peas, mint gel, rosemary jus **gf**

or

roast chicken breast

corn puree, chorizo, charred corn salsa, capsicum coulis **gf**

or

market fish of the day

saffron potato, asparagus, herb beurre blanc **gf**

desserts

meringue, roasted pears, vanilla ice cream, crumble

or

christmas cake, crème anglaise

or

pavlova, macerated berries, white chocolate mousse

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

df - dairy free **n** - contains nuts