



CHRISTMAS MENU

ENTREE

Prawn Cocktail (DF/GF)

Marie rose sauce, shredded iceberg, confit tomato lemon

MAIN COURSES

Turkey Ballotine

Brioche & cranberry stuffing, roasted chestnuts,
cranberry sauce

Roasted Pork Belly (GF)

Spiced pumpkin, pickled sultanas, herb gravy

Served with Sides

Duck Fat roasted potatoes, farm herbs (GF/DF)

Classic Waldorf salad, gem lettuce, walnut,
celery, apple (GF/DF)

DESSERT

Warm Christmas Pudding served with Brandy Custard

Minimum four guests, pre-bookings only

Two course \$65 per person

Three course \$80 per person