# Christmas Dinner Menu

**2 course $73 | 3 course $91**

## ENTRÉE

**House-made Soup of the Day**
warm focaccia, butter

**Beef Cheek Croquette**
carrot top green salad, carrot ribbons, pomegranate, lemon vinaigrette, truffle aioli

**Salt & Pepper Squid** *HR (I)*
Mexican red aioli, chorizo and gherkin salsa, pea tendrils, lemon wedge

## MAIN

**Stuffed Turkey Roulade**
parmesan potato pavé, roasted baby vegetables,
sautéed mangetout, cranberry chutney, port wine jus

**Steak Frites** *H*
250g MSA grain-fed scotch fillet, shoestring fries, frisée salad, sauce Diane

**Market Fish** *H* (M)
pumpkin purée, polenta fritta, pickled fennel, tomato sugo jam, lemon wedge

**Eggplant Parmigiana** *V,H*
herbed crumble, herb lemon Israeli cous cous, grilled artichoke

## DESSERT

**Warm Christmas Pudding** *V*
brand crème Anglaise, sour cherry compote, vanilla bean ice cream

**White Chocolate Crème Brûlée** *V,H*
fregolotta, fresh berries, smashed wedding crumb, berry sorbet

**Apple & Cinnamon Tart** *V,H*
caramel mascarpone Chantilly cream, mixed berry compote, cinnamon crumble

**Sticky Date Pudding** *V,H*
salted caramel sauce, chocolate crumb, vanilla ice cream

*V Vegetarian | H Halal | HR Halal on Request*
**Seafood Origin** (A) Australian | (I) Imported | (M) Mixed