



## CHRISTMAS SET MENU

\$70 PP

### TO START

brie bonbons, cranberry jam & bubbles

### ENTREE

[CHOICE OF]

**caramelised red onion & goat cheese tart**, beetroot gel, rocket & walnuts  
**king ora salmon ceviche**, horseradish cream, salsa verde, grapefruit (gf)  
**chicken liver parfait**, fig chutney, pickled carrot ribbons, focaccia (gfo)  
**roasted cauliflower 'steak'** caramelised cauliflower puree, puffed wild rice, pomegranate, thyme & garlic snow (vg, gf)

### MAIN

[CHOICE OF]

**barramundi**, parsnip purée roasted parsnip, parsnip crisp, fig jus (gf)  
**turkey ballotine** with sage & onion stuffing, carrot & orange puree, charred brussel sprouts, cranberry jam, roast potatoes, traditional gravy  
**mushroom risotto**, mushroom bark, shaved parmesan, rocket (gf, vgo)

### DESSERTS

[CHOICE OF]

**raw white chocolate & peppermint cheesecake** with roasted hazelnuts (vg, gf)  
**eaton mess** fresh seasonal berries (gf)  
**traditional Christmas pudding**, brandy sauce, vanilla ice cream

menu available from the 1st December - 24th December lunch & dinner  
25th December (Christmas Day) from 11am until 1pm (closing at 3pm)  
children under 12 - \$35 with kid friendly versions of adult choices  
bookings essential - prepaid menu - dietary requirement options avail. with notice  
[functions@thewildfig.com.au](mailto:functions@thewildfig.com.au) for more information or call 9245 2533