



# Dinner Set Menu

2 courses \$55pp | 3 courses \$65pp

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## Starter [to share]

grilled focaccia **bread** w dips

## Entrée [choice of]

**tofulicious** pattie vegetables w dry tofu topped with lotus fries, black olives, roquette & tomato chutney (v, vg, gf)

shark bay szechuan **squid** w asian slaw, sesame seed dressing & fresh mint

**arancini** of the day risotto coated in bread crumbs and deep fried

## Main [choice of]

wild mushroom & truffle **risotto** mushroom bark, shaved parmesan (*vg*, *gf*)

cone bay **barramundi** grilled w crispy skin humpty doo barramundi w thai spiced pumpkin puree, wilted greens, coconut gel, ponzu jus (*gf*)

sous vide **pork** medallions w carrot three ways, charred pickling onions, charcuterie sauce (*gf*)

**turkey** ballotine stuffed with sage & onion, carrot & orange puree, charred brussel sprouts, cranberry jam, roast potatoes, traditional gravy

## Sides [to share]

hand cut royal blue **fries** w confit garlic aioli (*v*)

**broccolini**, roasted w hazelnuts, lemon dressing (*vg*)

## Dessert [choice of]

honey & fig **panna cotta** honeycomb, fig gel, honeycomb ice cream (*gf*)

chocolate and salted caramel **tart** with pistachio crust & vanilla bean ice cream

traditional Christmas **pudding** brandy sauce, vanilla ice cream