



## CHRISTMAS DINNER 2019

### Starter

*House made focaccia  
Olive oil & 15yr aged balsamic reduction*

### Choice of Entrée

*Quail scaloppini wrapped with pancetta and served on fried artichoke flowers,  
butternut squash emulsion, pistachio dirt and red wine jus gf*

*Beef bone marrow centre stuffed with lamb shoulder ragu, dried prosciutto crumb,  
fried leek hay and toasted ciabatta df, nf*

*Heirloom panzanella tomato stuffed with Shaw river buffalo mozzarella,  
dehydrated olive soil, roasted capsicum, focaccia crumb and drizzled with house  
made balsamic dressing v*

### Choice of Main

*Slow cooked pork loin and puffed pork skin with dehydrated nashi pear, roasted  
honey carrot puree, duck fat roasted kiplers and thyme jus df, gf, nf*

*Roasted rolled turkey with rosemary + garlic potatoes, parsnip puree and fried  
brussel sprouts with traditional gravy and cranberry nf*

*250g wagu MS 6+ striploin served medium rare with pan seared Tuscan cabbage  
and grilled oyster mushroom, dried king brown, onion soubise & beef jus nf, gf*

*House made ricotta and spinach ravioli with basil chips, toasted hazelnuts,  
pumpkin cream, blistered vine cherry tomato and crumbled goats curd v*

### Choice of Dessert

*White chocolate and almond panacotta with raspberry coli, chocolate snow,  
berry gel and almond biscotti*

*Charcoal salted caramel gelato with hazelnut and strawberry meringue, lemon  
balm and chocolate filigree*