

# FESTIVE SEASON 4-COURSE CELEBRATION

\$65 PER ADULT

**INCLUDES:** STARTER, ENTRÉE, MAIN + DESSERT

CHOOSE ONE ITEM FROM EACH SECTION

## STARTER

**MEXICAN CHORIZO BRUCHETTA** (GFO/VEO)  
bbq corn, panfried chorizo, mixed milk feta,  
mild spicy tomato chutney + sourdough

## ENTRÉE

**SWEET & SOUR CAULIFLOWER BITES**  
(GF/VE)

lightly battered crispy cauliflower, shallots,  
mild sauce, tahini yoghurt + sesame seeds

**CHICKEN MUSHROOM VOL AU VENT**

chicken + mushroom medley ragu, garlicky  
white wine cream sauce + dressed rocket

**SALT & PEPPER SQUID** (GF)

tender crispy squid, spiced cauliflower,  
cabbage, greens + garlic aioli

**PUMPKIN ARANCINI** (V)

garlic + thyme sugo, mozzarella, lemon &  
thyme yoghurt + micro herbs

## BIG PLATES

**SCOTCH FILLET 300G** (GF)

cheesy potato gratin, garlic buttered pan  
fried green veg + Dutch carrots OR garden  
salad & beer battered steak fries. Served with  
your choice of mushroom gravy, garlic cream,  
red wine jus or pepper sauce.

**MARINATED LAMB CUTLETS** (GF)

red pepper hommus, roasted pumpkin, snow  
peas, tahini yoghurt + sweet potato crisp

**AMAN'S BUTTER CHICKEN** (GF)

The Godfather of all Indian curries. Basmati  
rice, garden salad, papadum + mint sauce.

**ROAST DUCK RISOTTO** (GF)

overnight roast duck, garlic, onion, basil,  
spinach, mushroom ragu, parmesan

**TOFU & SPINACH DUMPLINGS** (VE/GFO)

spiced tomato + coconut sauce, flaked  
coconut, garden salad + roti

**SEMI-STEAMED BARRAMUNDI** (GF)

red pepper hummus, kale & spinach potato  
cake, dill coyo, salted walnuts + sweet  
potato crisp

**MARINATED CRISPY TOFU SALAD** (VE/GF)

chickpeas, avocado, medley tomatoes, apple  
& beetroot chutney, dill coyo, pickled onion,  
salad leaves, peanuts + lemon

## DESERTS

**CLASSIC STICKY DATE**

salted caramel, vanilla ice cream + dried berries

**DOUBLE CHOCOLATE LOVE CAKE** (GF)

ouble cream, strawberries + seeds

**LEMON & MIXED BERRY PUDDING** (GF, V, K)

served warm, blueberry & coconut semifreddo,  
warm strawberry custard, seasonal fruit + almonds

**KAFFIR LIME CREAM BRULEE** (GF)

infused with kaffir lime leaves & vanilla bean,  
mixed berry coulis + candied seeds

