

## ENTREES

**Caprese Tomato Salad with Buffalo Mozzarella**  20.00  
*Drizzled with balsamic glaze and capers.*

**Slow Roasted Pork Belly**   22.00  
*Pork belly served with onion rings, bok choy and tossed in honey, ginger and soy reduction.*

**Chicken Liver Pâté** 20.00  
*Served with a red onion relish and pomegranate molasses.*

**Christmas Roast Turkey & Bourbon Glazed Roast Ham**   42.00  
*Served with herb roasted kipfler potatoes, grilled broccolini and red wine jus.*

**Pan Seared Tasmanian Salmon Fillet**   40.00  
*Served with truffle mashed potatoes, sauteed green beans and cherry tomatoes with garlic and herb butter.*

**Wild Mushroom Risotto**  34.00  
*Traditional arborio rice risotto with shitake, enoki, porcini mushrooms and baby spinach. Drizzled with truffle oil.*

## MAINS

**Classic Christmas Pudding** 20.00  
*Served with brandy sauce.*

**Flourless Chocolate and Salted Caramel Cake**  20.00  
*Served with chocolate sauce and Crème Chantilly.*

**Trio of Sorbet**   20.00  
*Lemon, mango and mixed berry sorbets finished with fairy floss.*

## DESSERTS

*Please see one of our friendly team members for any dietary requirements or if you have any allergies. Due to the potential of the trace of allergens in the working environment and supplied ingredients we cannot guarantee allergin free meals.*