

CHRISTMAS DAY MENU 2021

TO START FOR THE TABLE

HONEY GLAZED DAIRYMAN HAM
FIAJE APRICOT JAM – GNOCCHO FRITTO

ENTREE FOR THE TABLE

SPENCER GULF PRAWNS WRAPPED IN SMOKED PANCETTA
LEONARDI 12YEAR OLD AGED BALSAMIC

CHARRED CAULIFLOWER

NATIVE BUSH TOMATO MARINADE | TAHINI | RIVERSIDE SHEEPS MILK LABNEH |
POMEGRANATE | PISTACHIO | ZAATAR

CHOICE OF MAIN

WOOD SMOKED CRISPY PORCHETTA
BROWN BUTTER APPLE SAUCE

WOOD SMOKED WUNDERBAR FARM LAMB BELLY
BABY GEM LETTUCE | SOFT HERBS | ORTIZ ANCHOVY CRÈME FRAICHE

BAROSSA VALLEY BROODY GOOSE
NATIVE LILLI PILLI & BUSH APPLE GIN CHUTNEY

WHOLE ROBE BABY BARRAMUNDI
SALSA VERDE | LEMON CHEEK

SIDES FOR THE TABLE

THYME & HONEY ROASTED HEIRLOOM CARROTS

LEAFY MARKET SALAD GREENS
PENDLETON BLOOD ORANGE & MERLOT VINEGAR DRESSING

DUCHESS CREME POTATO PUREE

CHOICE OF DESSERTS

CHRISTMAS PUDDING
GINGERBREAD ICECREAM

RHUBARB & SUMMER BERRY ETON MESS

\$185 Per Person Including A Welcome Drink On Arrival

Some dishes served family style for you to share - enjoy!

*Menu subject to change

