

## MENU

### **ENTRÉE**

Alternating Service

Tomami prawns, mango purée, pickled mango chilli oil and curry leaves GF LF

Wagyu beef, smoked horseradish, witlof, mustard seed and microherbs GF

#### MAIN

Alternating Service

Mustard and maple-glazed steak ham served with a Creole-spiced white bean succotash, pickled radish and a maple whiskey sauce GF

> Chestnut-stuffed turkey roulade served with sweet potato, cranberry, broccolini and a plum jus GF

### **DESSERT**

Alternating Service

Dark chocolate black forest entremet, Morello cherries, Kirschtorte, cherry compote, clotted cream, chocolate shards V

Fresh fruit pavlova, berry compote, vanilla cream with lemon curd, freeze-dried raspberries and lemon balm GF V

Menu is subject to change.





# BEVERAGES

### **SPARKLING & WINE**

Grant Burge Petite Pinot Noir Chardonnay

Brookland Valley Verse 1 Semillon Sauvignon Blanc

Brookland Valley Verse 1 Cabernet Merlot

### **BEER & CIDER**

Single Fin Summer Ale 4.5%
Air Time Low Carb Lager 4.0%
Hazy As Hazy Pale Ale 5.0%
ALBY Crisp Lager 3.5%
Side Track XPA 3.5%
Hello Sunshine Cider 5.0%
Matso's Ginger Beer 3.5%

### **SOFT DRINK**

Pepsi
Pepsi Max
Schweppes Lemonade
Solo
Cool Ridge Still Water
Cool Ridge Sparkling Water
Spring Valley Orange Juice
Lemon, Lime and Bitters

