

# Christmas Day Menu

## ENTRÉE

Sashimi Kangaroo Island Scallops

with yuzu & palm sugar, pickled ginger, chive oil & purple scallop bottarga GF

House Pickled South Australian Baby Octopus

with Japanese seaweed & sesame salad GF

Char Siu Charred Mushroom Steamed Buns

with sweet nam jim gai V

## MAINS

Traditional Roast Turkey & Honey Glazed Ham

with heirloom carrots, duck fat rosemary potatoes, pumpkin, broccolini, house made pistachio & herb stuffing topped with rich gravy

400g Ribeye

served with crispy duck fat chat potatoes, blistered trussed tomatoes, broccolini & red wine glaze GFO

Vegan Satay Tofu Bowl

with coconut rice, chilli kale, pickled carrot, avocado, mint, coriander, wombok & toasted sesame seeds GF VG

Sous Vide Chicken Breast

with charred parmesan & herb polenta, buffalo mozzarella, asparagus, basil pesto & dressed tendrils GF

## DESSERTS

'The Edible Forest'

with hazelnut praline parfait, white chocolate ganache, dark chocolate crumb, matcha sponge, green ants & fresh berries

Dark Chocolate Christmas Pudding

served with quince ice cream & roasted cocoa glaze

## CHILDREN'S MENU

### ENTRÉE

Confit Garlic & Parmesan Bread (1) V

### MAINS

Traditional Roast

Chicken Nuggets

Fish & Chips

### DESSERT

Ice Cream

with choc wafer, choice of topping & sprinkles

Adults | \$120 per head  
Includes 3-hour premium drink package

Teenagers (12-17) | \$90 per head  
Includes 3-hour bottomless soft drink

Children (under 12) | \$45 per head  
Includes 3-hour bottomless soft drink

**BOOKINGS P 8278 7100**

V Vegetarian VG Vegan GFO Gluten Free Option GF Gluten Free DF Dairy Free