

SET MENU

-GSH-

3 COURSE \$85 | 2 COURSE \$70

SHARED PLATTER TO START

Pork & Pistachio Terrine [DF + GF avail] [VN avail]
Seeded mustard + cornichons + cured meats + marinated olives +
crostini + housemade dip + pickled mixed vegetables + crumbed brie +
spicy cranberry relish + poached prawns with cocktail sauce

Warm Potato Focaccia + EVOO

MAINS

Roast Chicken Breast [GF]
pocketed with pancetta + macadamia + roast potatoes + steamed broccolini +
cranberry cream sauce

Steak of the Day [GF]
Sweet potato gratin + roasted swiss brown mushroom + chimmichurri sauce

Crispy Skinned Barramundi [GF + DF]
Chilli and avocado puree + charred corn + pickled radish and watercress
salad

Charred Heirloom Carrots [VN + GF]
Sunflower seed hummus + pickled beetroot + quinoa, pistachio and rocket
salad + pomegranate molasses

Mains served with garden salad

DESSERT

Warm Xmas Pudding
Spiced brandy anglaise + vanilla icecream

White Chocolate + Pistachio Semifreddo [GFA]
Cherry Compote + gingerbread + tuile biscuits

Duo of Cheese [GFA]
Toasted almonds + plum rolanda + lavosh

Vegetarian [VG], Vegan [VN], Gluten Free [GF]
Dairy Free [DF], Available Option [A]
[Certain GF dishes are unavailable Wednesday + Thursday dinner]