

Kale | Vine-ripened Cherry Tomatoes | Ruby Pomegranate Arils | Sun-kissed Clementine Segments Feta Crumble | Candied Walnuts | Sherry Vinaigrette | Smoked Turkey Ham

OI

Velvety Chestnut & Wild Mushroom Soup (V)

Chestnut purée | Forest Mushrooms | Garlic Brioche

MAIN COURSE

(Select One)

Chargrilled Angus Sirloin

Angus Beef | Truffled Mashed Potatoes | Glazed Baby Carrots Rosemary Cream Reduction

OR

Pan-Seared Salmon Fillet

Ocean-fresh Salmon | Thyme infusion | Asparagus | Cherry Tomato Roasted Herb Potatoes | Classic Béarnaise

OR

Festive Chicken Roulade

Sous Vide Chicken Leg | Mushroom Duxelles | Roasted Roots Vegetables Caramelised Brussels Sprouts | Housemade Cranberry Jus

OR

Christmas Garden Pot Pie (V)

Nikuvege Plant-based "Meat" | Kelp Broth | Puff Pastry

— FESTIVE DESSERTS

(Add on \$8++)

White Chocolate & Japanese Yam Yule Log

Purple Yam Mousse | White Chocolate Glaze | Rolled Sponge Cake

All prices quoted are nett and inclusive of 9% GST. Kindly inform us about your dietary restrictions and food allergies upon ordering.