



CHRISTMAS LUNCH

ON ARRIVAL

King brown roasted mushrooms, black truffle dressing, baby herbs (DF, GF, V)
Watermelon, honeydew, crunchy iceberg, brandy spiked cocktail sauce (DF, GF, V)
Yarra Valley tomato, buffalo mozzarella, basil, sourdough crumbs (GFO, V)
Charred vegetables, house pickles, Mount Zero olives, carrot hummus, clove flat bread (DF, GFO, V)

MAINS

Glazed & smoked eggplant, spiced eggplant puree, confit garlic, mustard seed sauce (GF, DF, V)
Roasted pumpkin salad, swiss chard, quinoa, currents, almonds, yogurt (V)

ON THE SIDE

Traditional roasted veg, crispy potatoes, carrots, pumpkin (GF, DF, V)
Summer greens, peas, green beans, broad beans, shaved Brussels (GF, DF, V)
Leaf & herb salad, buttermilk dressing (GF, VEO)

DESSERT

[SEP] Christmas pudding, soaked with cognac, vanilla bean custard (V)
New season cherries on ice
Little fruit mince pies

GF - Gluten friendly | DF - Dairy free | V - Vegetarian | GFO - Gluten friendly option | DFO - Dairy free