



Chef's Sharing Menu

Potato & Rosemary Sourdough Cob, EVOO, Cultured Butter, Olsson's Sea Salt

Starters

Chicken Spatchcock, Salmoriglio, Truffled Cauliflower Puree, Pickled Blueberries, Calvados Jus **(GF/DF)**

Spencer Gulf Prawn Cocktail, Baby Cos, Avocado, Marie Rose Sauce **(GF/DF)**

Baby Beetroot, Citrus Beet Puree, Persian Feta Cream, Hazelnut Crumb **(V/GF)**

Mains

Pan-fried Spring Water Robarra Whole Barramundi, Lemon, Soy Burnt Butter, Parsley, Crispy Capers

Greek Style Twice Cooked Margra Lamb Shoulder, Tzatziki, Charred Lemon, Oregano **(GF/DF)**

Roasted Kent Pumpkin, Chilli Maple Glaze, Persian Feta, Pine Nuts, Cranberry **(V/GF)**

Sides

Chips, Oregano, Paprika **(V)**

House Salad, Cos, Witlof, Rocket, Radicchio, Pickled Fennel, White Balsamic **(V/GF)**

Dessert

Christmas Pudding, Brandy Anglaise, Fior Di Latte Ice Cream

Vanilla Crème Brulee, Ricciarelli **(GF)**

Upgrade Options

Lamb Shoulder to **Beef Wellington** - \$20 pp

Lamb Shoulder to **Wagyu MS9+ Sirloin** - \$15 pp

Lamb Shoulder to **Pancetta Turkey Roulade with Pistachio & Cranberry Mousse** - \$15 pp

Crème Brulee to **Amaretto & Chocolate Tiramisu, Cherries** - \$5 pp

Add a Side

Charred Broccolini, Cajun Spice, Almonds, Sumac Yoghurt, Honey **(V/GF)** - \$5 pp