



CHRISTMAS MENU

South Coast Welcome

- Yorkies with beef tartar, gherkins & crème fraîche
- Port and butter liver pate on crostini with summer cherry
- "Christmas Crudite"

Starters

- East Coast Pink Prawn, marie rose, garden avocado, gem lettuce
- OR
- Slow braised beef tongue, house made piccalilli, pickled beets and crispy onion
- OR
- Spiced pumpkin tortellini, sage, brown butter and truffle

Secondi

- Table salad of all the summer garden things with fresh feta and olive oil

Mains

- Slow smoked pork belly, apple and plum salsa, house made sweet mustard
- OR
- Wood fired, slow cooked lamb with mint chimichurri, turmeric pickled onions, labneh
- OR
- Locally caught buttered line fish, chili, coriander and tomato salsa
- OR
- Brown onion and thyme stuffed, sous vide, rolled turkey with cranberry puree and crispy garlic
- OR
- Roasted cauliflower, macadamia nut & parmesan
- Family style sides:
- Dripping roast potatoes, garlic butter green beans, Yorkshire pudding, ginger and cinnamon butternut, "cabbage pie" and gravy.

Dessert

- Osborn Christmas pudding:
Ma's Christmas pudding with chocolate and too much brandy custard
- OR
- White chocolate namelaka, litchi, mango, crispy ginger and pecan nuts
- OR
- Single origin chocolate delice, dulce de leche, cardamom & vanilla

