

Christmas in July

Shared Family Style

To Start

Wattle seed and Honey Focaccia . St Davids Cultured Butter

Grilled Skull Island Prawn . Chilli Bisque . Prawn Head Oil

Stracciatella . Southern Cross Mushrooms . Shitake xo . House Lavosh

Main Course

Woodfired Porchetta . Aji Verde . Fresh Herbs

Whole Rainbow Trout . Mussel Broth . Samphire

Roasted Cauliflower . Zaatar . Fregola . Piperade

Sides

Twice Baked Potato Terrine . Lemon Myrtle Salt . Crispy Salt Bush

Rocket Salad . Pear . Toasted Hazelnut . Pecorino . House Dressing

Dessert

served 50/50

Apple and Raspberry Crumble . Vanilla Custard

Warm Pecan and Walnut Tart . Crème Fraiche

\$120pp

Christmas in July

childrens menu



Main Course

Choose One

Gnocchi Pomodoro

Battered Flathead and Chips

Chicken Tenders and Chips

with a serve of Vanilla Ice-Cream and choice of soft drink

\$30pp