

SAT
DEC
19

FESTIVE

Soiree

by CONNODORE

TWO COURSE \$75 / THREE COURSE \$95 + LIVE MUSIC

to start.

PRAWN /
avocado / mango / crisp wonton / chili lime dressing

ROASTED BEETROOT /
whipped ricotta / walnut / balsamic (GF) (V)

main.

ROAST TURKEY BREAST /
sage stuffing / chat potato / cranberry & orange glazed carrots / pan jus (GF)

BRAISED BEEF CHEEK /
pomme puree / shallot jam / red wine jus (GF)

MACADAMIA & HERB CRUSTED BARRAMUNDI /
grilled corn / brown butter / herb oil (GF)

ROASTED CAULIFLOWER /
carrot romesco / hazelnut dukkah / lemon (GF) (V)

dessert.

CHERRY & ALMOND FRANGIPANE TART /
mascarpone / toasted almond (GF)

CHOCOLATE & ORANGE PUDDING /
vanilla bean ice cream

(V) Vegetarian / (Ve) Vegan / (GF) Gluten Free / (DF) Dairy Free

Please note this menu may be subject to change.

We can cater to most dietary requirements; however, to ensure a seamless dining experience for all guests, all dietary requirements must be provided at the time of booking or two weeks prior to the day.