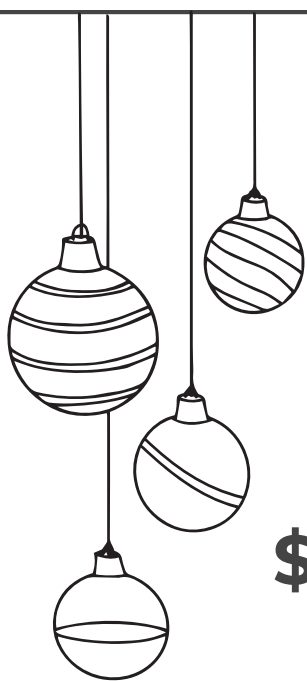
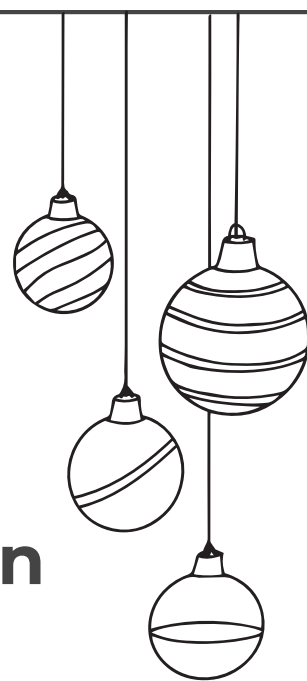




Christmas Menu



\$72 | Contemporary Celebration

Canapés - Optional extra \$18pp

Lamb Kofta Skewers with Mint Labneh
Hot Smoked Salmon on Blinis with Caper Crème Fraîche
Whipped Feta & Beetroot Tartlets

Bread & Butter

Grizzly Bakery Olive & Fennel Bread with Citrus Butter

Entrée

Chargrilled Asparagus, Hazelnut & Ricotta Salad
Gin-Cured Salmon with Cucumber, Radish & Herb Oil

Mains

Slow-Roasted Leg of Lamb with Garlic, Rosemary & Anchovy Rub
Miso & Orange Glazed Salmon Side with Toasted Sesame & Fennel Salad

Sides

Grilled Broccolini with Lemon Zest & Almonds
Baby Potatoes with Preserved Lemon & Dill
Roast Beetroot & Orange Salad with Honey Vinaigrette

Dessert

Lemon & Thyme Tart with Crème Fraîche
Dark Chocolate Mousse with Cherry Compote