

CHRISTMAS WITH KARTEL



Starters

Spencer Gulf King Prawn, Green Mango & Herb Salad

w Snake beans, peanuts, fried shallots & nuoc cham

Pan-Fried Tasmanian Scallops (3)

w Confit tomato & baby basil (GF)

Coffin Bay Oysters (3)

-Wasabi tartare & salmon roe
-Sweet soy & ginger
-Mignonette

Crostini (3)

-Goat's curd, avocado & micro basil
-Smoked salmon, asparagus & ricotta
-Heirloom tomato, feta & baby caper

Local Cheese

Milawa Camembert & YEA Cheddar

w House-made lavosh, muscatels, candied walnuts & quince paste

Baker Bleu 'Country' Dinner Rolls 3.0

w St David Dairy butter

17.5 Main

Slow Roasted Lamb Shoulder & Spiced Quinoa Stuffing

w Pine nuts, walnuts & honey onion sauce (GF)

Cider & Mustard Glazed Baked Ham

w Spiced plum sauce (GF)

Pancetta Rolled Turkey Breast

w Almonds, coriander & preserved lemon aioli

Sides (choose 2 vegetables & 1 salad)

Charred Asparagus

w Speck & macadamia

Glazed Baby Heirloom Carrots

w Goats curd & pistachio dukkah (V) (GF)

Cauliflower, Broccolini & Fontina Gratin (V)

Baby Potato Salad

w Basil chimichurri & shiso (V) (GF)

Baby Cos & Watercress Salad

w Meredith feta, avocado & croutons

Vegetarian, Vegan & Gluten Free options can be provided on confirmation of dietaries.

36.5 Dessert

Steamed Fig & Apple Pudding Trifle

w Brandy orange custard & raspberries

Dark Chocolate Cherry Mousse

w Smashed meringue, kirsch & vanilla cream

Coconut & Cinnamon Ice Cream Pudding

w Pistachio, macerated strawberries & cointreau

Petit Fours

9.0

Salted Tahini Shortbreads

Chocolate Strawberries

Almond Bread

