

## MAINS

<b>CUMIN RUBBED LAMB SHOULDER</b> Spiced quinoa, mint & pistachio stuffing (GF)	<b>26</b>
<b>CIDER &amp; MUSTARD GLAZED BAKED HAM</b> Caramelised apple sauce (GF)	<b>26</b>
<b>ROLLED TURKEY BREAST</b> Sage & onion stuffing & spiced plum sauce	<b>26</b>
<b>CITRUS BRINED CHICKEN BREAST</b> Pancetta, leek & sage butter sauce (GF)	<b>24</b>
<b>SILVERBEET, GOAT'S CURD &amp; RICOTTA FILO PIE</b> Spice roasted tomatoes, chickpeas & chili (V)	<b>22</b>

## DESSERT

<b>TRADITIONAL CHRISTMAS PUDDING</b> Brandy orange custard & raspberries	<b>13.9</b>
<b>DARK CHOCOLATE CHERRY MOUSSE</b> Raspberries, kirsch & vanilla cream	<b>13.9</b>
<b>COCONUT ETON MESS</b> Smashed meringue, macerated strawberries & cointreau	<b>13.9</b>

## SIDES

<b>CHARRED ASPARAGUS</b> Lemon & macadamia	<b>8.9</b>
<b>GLAZED BABY HEIRLOOM CARROTS</b> Goat's curd & pistachio dukkah (V) (GF)	<b>8.9</b>
<b>CAULIFLOWER &amp; BROCCOLINI GRATIN</b> Provolone cheese sauce (V)	<b>8.9</b>
<b>BABY POTATO SALAD</b> Basil chimichurri & shiso (V) (GF)	<b>8.9</b>
<b>BABY COS &amp; WATERCRESS SALAD</b> Meredith feta, avocado & croutons (V)	<b>8.9</b>

## TINY SWEETS

<b>FRUIT MINCE STAR TARTLET</b>	<b>5</b>
<b>TOFFEE BEIGNET</b>	<b>5</b>
<b>WHITE CHOCOLATE, ORANGE &amp; BLACKBERRY TART</b>	<b>5</b>
<b>BAKER BLEU 'COUNTRY' DINNER ROLLS</b> Lescure butter	<b>3</b>

MINIMUM OF 12 GUESTS  
48 HOURS NOTICE REQUIRED ON ALL CATERING  
ALL DIETARIES CAN BE CATERED TO ON REQUEST