

# Festive Menu

## ENTRÉE

### Grazing Platter

Toolunka olives | cured meats | antipastos | dips | GF

### Prawn Cocktail

Avocado | cos lettuce | apple slaw | cocktail sauce | GF, DF

### Smoked Mozzarella

Tomato medley | asparagus | pomegranate dressing | pistachio crumb |  
GF, V

## MAINS

### Roasted Harissa Carrots

Whipped fetta | crispy chickpeas | lemon parsley oil | GF, V

### Pan Roasted Salmon

Smashed potato | tomato salsa | dill cream

### Aged Striploin

Mash potato | wilted greens | onion rings | red wine jus

### Roasted Chicken

Roasted root veg | broccolini | warrigal sauce

## SIDES

### Corn Ribs

Old Bay butter | parmesan | GF, V

### Beer Battered Chips

Sumac | aioli

### Green Salad

Mesculin leaves | Greek dressing

## DESSERT

### Pavlova

Mangoes | mixed berries | chantilly | passionfruit coulie | GF

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V | Vegetarian

GF | Gluten Free

DF | Dairy Free