



A Christmas MENU

Set Menu \$55pp

Includes choice of Main & Dessert, House Wine or Tap Beer

Main Only \$35 - Dessert Only \$15

Main:

Slow cooked wild venison striploin, cauli purée, juniper berry jus GF

Wild salmon, horseradish cream, cauli purée, wasabi microgreens GF

Beet Wellington with mushroom pâté, cauli purée, gravy VG

To Share:

Truffled rosemary roasted potatoes - Garlic pan-fried asparagus
- Creamed leeks - Chilli blackened broccoli

Desserts:

Aperol Spritz trifle: sweet Prosecco soaked sponge, Aperol jelly, orange slices, custard, cream

Christmas pudding, sticky toffee sauce, mascarpone VG

St Nick's Platter:

Rosemary roasted potatoes, wild salmon, sage & onion stuffing balls, blue cheese, camembert, mushroom pâté, olive tapenade, crackers, toasted ciabatta \$65

Vegan available on request VG*