

Christmas

SHARE PLATE MENU

Starters

charred 6 grain sourdough, olive oil, balsamic
cintra estate olives / spiced nuts

*optional add on (pre-order required) +2ea
natural oysters*

Share Plates

seared scallops, housemade spinach tortellini, pancetta,
parmesan, hazelnut (gf*)

prawn skewers, harissa, baba ghanoush, dukkah, cucumber, mint (gf)

peking duck dumplings, shiitake, water chestnuts, hoisin

wagyu striploin mb7+, taro, wilted cabbage, edamame, wasabi (gf)

zucchini flowers, goat's cheese, tomato-cardamon (v)

porcini arancini, mozzarella, roma, basil, chervil (v)

Sides

rocket and fig salad, steak house fries

Dessert

christmas pudding, brandy custard
vanilla brulee brulee, candied popcorn
triple chocolate mousse, hazelnut
fruit mince tarte

All dishes are served to share

THE WINE ROOM

BOOKING AND PRE-ORDER ESSENTIAL

Christmas

3 COURSE MENU

Starters

charred 6 grain sourdough, olive oil, balsamic
cintra estate olives / spiced nuts

*optional add on (pre-order required) +2ea
natural oysters*

Entreee

prawn skewers, harissa, baba ghanoush, dukkah, cucumber, mint (gf)
zucchini flowers, goat's cheese, tomato-cardamon (v)

Mains

roast turkey, glazed ham, king edward, dutch carrots, cranberry
salmon, crab meat, savoy cabbage, asparagus, beurre blanc, roe (gf*)

Sides

rocket and fig salad, steak house fries

Dessert

christmas pudding, brandy custard
vanilla brulee brulee, candied popcorn
triple chocolate mousse, hazelnut
fruit mince tarte

All dishes are served to share

THE WINE ROOM

BOOKING AND PRE-ORDER ESSENTIAL