

Braided Rivers Set Dinner and Christmas Menu

Mains

Market fish

Pan seared Ling fish served on a pumpkin gnocchi, sautéed mushroom, crispy Prosciutto, roast pumpkin and green beans finished with a sage butter

Twice cooked pork belly

Twice cooked Pork belly served on Crispy roast potatoes and seasonal greens with a house made apple and boysenberry sauce and side of jus

Chicken Breast

Bacon wrapped chicken, mushroom and cheddar roulade served on mushroom risotto with seasonal greens finished with jus

Venison Loin

Chargrilled 250g farmed venison loin served on a Pea mash, anise poached pear, seasonal greens and a side of jus

Ribeye Steak

Char grilled 260gram Beef ribeye steak served with garlic and herb fries, beer battered onion rings Finished with a bacon and Peppercorn sauce

Chicken Caesar salad

Chicken breast, streaky bacon, Croutons, anchovies, cos lettuce and soft boiled egg tossed through a Caesar dressing and mixed lettuce leaves finished with shaved parmesan

Desserts

A trio of desserts

Double choc brownie served with chocolate sauce

Christmas plum pudding served with berry compote

Mini pavlova served with whipped cream

\$49 per person

Subject to small changes