

EAT, DRINK & BE MERRY



Starters

Assorted bread, dips

Classic coleslaw, sultanas, vegan mayo' (VG, GF)

Greek salad, cherry tomato, cucumber, Danish feta (V, GF)

Wild rocket & pasta salad, olives, parmesan, extra virgin olive oil (V)

Mains

Oven-baked market fish, fresh herbs, lemon caper sauce (GF)

Sirloin minute steak, madeira jus (GF)

Baked durum wheat pasta, sundried tomato, seasonal vegetables, vegan feta, napolitana sauce (VG)

Vegetable au gratin (V)

Roast rascal potato, garlic butter, thyme (V, GF)

Carvery

Roast turkey, cranberry gravy

or

Mānuka honey & orange glazed ham, English mustard (GF)

or

Roast pork, apple chutney, gravy (GF)

Desserts

Trifle, vanilla sponge, vanilla custard, jelly (V)

Chocolate mousse, brownie, honeycomb (V)

Profiterole, chantilly cream, chocolate (V)

Pavlova, whipped cream, seasonal fruit, coulis (V, GF)

Additional \$25 per person

Fresh oysters, shallot vinaigrette (GF)

Cured salmon (GF)

Please inform your server of any dietary allergies.

V = vegetarian | VG = vegan | DF = dairy free | GF = gluten free | N = contains nuts | VO = vegetarian option available
VGO = vegan option available | DFO = dairy free option available | GFO = gluten free option available