

Christmas Day

CHRISTMAS DAY VEGAN MENU TUESDAY, 25th DECEMBER 2018

Beetroot carpaccio, orange gel, freeze dried mandarin, cashew cream

Smoked Kangaroo Island olives, turtle beans, heirloom tomatoes, micro herbs,
salsa dragoncello

Panko crumbed ricotta cakes with smashed peas, caramelised baby carrots
and a burnt cucumber dressing

Roast cauliflower, white bean puree, broccolini, pumpkin seeds, pine nut,
raisin crunch, crispy kale and pumpkin sauce

Chocolate truffle slice, lemon and lime mousse, rosella and raspberry sorbet

BEVERAGE PACKAGE

The Lane Lois Blanc de Blancs
2016 Hazyblur Pinot Gris
Alpha Box + Dice Tarot Grenache
Coopers Original Pale Ale

Please inform your server of any food allergies, food intolerance,
dietary requirements or religious interest that you or any of your party may have.

