

**Drink**

Wine

Woolloomooloo Shiraz 2016  
South Eastern Australia  
Red | 19.00

Nostros Pinot Noir Casa-  
blanca Valley  
Red | 23.00

Bella Modella Garganega  
Pinot Grigio 'Figlia', Italy  
White | 18.00

Los Espinos Chardonnay  
2016 Central Valley, Chile  
White | 22.00

Il Caggio Spumante Rosato  
Extra Dry NV, Italy  
Fizz | 24.00

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Craft Beer

ask for details  
4.25 - 5.75

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Hot Drinks

Tea  
2.50

Coffee  
2.00 - 2.90

Christmas Cacao  
3.80

Saffron & Cardamom Oat  
Milk W/ Ground Almonds  
3.30

**Entree**

Fennel & Orange Winter  
Salad (gf)  
5.50

Raw fennel finely shaved  
mixed with fresh citrus fruits  
and red wine vinegar mari-  
nated onions in a delicious  
citrus and mustard dressing

Hoisin 'Duck' Pancakes  
6.50

Seiten pieces cooked in  
Chinese spices and served  
alongside homemade  
crepes with hoisin sauce,  
crisp vegetables and sweet  
asian mayonnaise

Leek Tart  
5.50

Tart cooked in short crust  
pastry filled with caramel-  
ised leeks and wilted spin-  
ach. Served with a spicy  
rocket salad topped with  
pine nut parmesan

3 Courses | 26.00

inclusive of a Christmas  
cocktail & amuse bouche

**Main**

Nut roast + Trimmings  
12.50

Succulent nut roast with  
crispy potato roasties,  
maple roasted brussels  
sprouts, cinnamon roasted  
parsnips and smashed  
green peas with home made  
gravy

Lentil Wellington  
12.50

Vegan take on a classic Wel-  
lington. Lentils & chestnuts  
in a flaky puff pastry and  
baked until golden brown.  
Served with all the trim-  
mings

Mushroom Bourguignon (gf)  
10.50

Delicious, rich and hearty  
mushroom bourguignon in a  
tomato and red wine gravy  
served with caramelised  
shallot mash and winter  
greens

Super Green Salad (gf)  
9.50

Purple sprouting broccoli  
with quinoa, kale, roasted  
butternut squash, sprouts &  
creamy spinach dressing

**Dessert**

Eggnog Cheesecake  
6.50

A creamy cheesecake  
infused with spiced rum  
served with agave caviar,  
winter fruits and boozy  
toffee syrup

Apple Strudel  
5.00

Flaky apple strudel with  
apple and miso caramel,  
coconut parfait, fresh apple  
and oat crumble

Chocolate Torte (gf)  
6.00

A sinful plate filled with  
chocolate delights: a deca-  
dent chocolate torte served  
with homemade chocolate  
truffle, chocolate soil soil  
and cointreau infused  
chocolate syrup

