



christmas menu

2 Courses \$59.00

3 Courses \$69.00

~ Entrées ~

ROSEMARY CRUSTED LAMB BACKSTRAP
Eggplant purée, crispy chickpeas, white balsamic roasted cherry tomatoes

GARLIC CHILLI MARINATED KING PRAWNS
Pernod butter, grilled sourdough

SMOKED DUCK BREAST
Blue cheese tart, beetroot apple slaw, jamón walnut soil, quince gel

~ Mains ~

DUO OF PORK
Moisture infused pork cutlet, confit pork belly, spiced pumpkin,
red onion marmalade, apple gel (GF, L)

220g AGED BEEF FILLET
Potato sage gnocchi, wild mushrooms, parsley purée, mustard butter

HUON SALMON
Niçoise salad, black olive tapenade, tomato cardamom dressing (GF)

~ Desserts ~

YOGHURT PANNA COTTA
Mango saffron compote, raspberry gel, coconut macaroon, vanilla tapioca (GF)

TRIPLE CHOCOLATE BROWNIE
Grilled peach, white chocolate mousse, chilli caramel popcorn, hazelnut soil, walnut cream

LEMON CHEESECAKE
Blueberry compote, strawberry Cointreau sorbet

#thereefexperience