



## *christmas menu*

**2 Courses \$69.00    3 Courses \$79.00**

**~ 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***

Weekend surcharge \$3.00pp and public holiday surcharge \$6.50pp.  
Corkage \$15 per bottle of wine. All prices include GST. All credit card payments will incur a 1.65% processing fee.