



FESTIVE MENU

ENTREES

SOUP

Ask your waiter for the soup of the day

SALT N PEPPER CALAMARI (ng)

Salad, Sweet tamarind jam

THAI BEEF SALAD

Cucumber, red pepper, papaya, Asian herbs, peanuts

CHICKPEA FALAFEL (v)

*Homemade hummus, labneh, pita,
cucumber tabouleh*

MAINS

CASARECCE PASTA PRIMAVERA (v, ng)

Asparagus, basil, lemon zest, parmesan cheese, cream sauce, roasted almonds

ROASTED TURKEY BREAST

Confit potatoes, honey glazed Dutch carrots, Kassler ham, sage stuffing, cranberry sauce

GRILLED ATLANTIC SALMON PANANG SAUCE (s)

Kaffir lime leaves Jasmine rice, charred broccoli

GRASS FED TENDERLOIN (ng)

Potato mash, green beans, rosemary jus

DESSERT

TRADITIONAL PLUM PUDDING

Vanilla anglaise



STRAWBERRY COMPOTE (ng)

Diplomat Cream, strawberry compote, lemon cremeux & lemon almond sponge

CHEESE PLATTER

Trio of Victorian cheese, crackers, pear & fig relish

(v) vegetarian (ng) no gluten in recipe (s) spicy

