

IGLOO FEAST

Your choice of:

- Hot toddy
- Mulled wine
- Cherry spritz
- Espresso martini
- House wine or beer

TO START

Mini lobster roll, kewpie, dill

Tempura soft shell crab, chilli sesame dressing (gf)

Pulled brisket manchego croquette, smoked aioli

Cauliflower, white truffle shooter (vg) (gf)

MAIN

Roast chicken breast, chimichurri (gf)

O'Connors eye fillet, peppercorn sauce (gf)

Ora King salmon, saffron braised fennel (gf)

SIDES

Charred broccolini, toasted almonds, cashew puree (vg) (gf)

Roasted heirloom carrots, squash puree, carrot tops (vg) (gf)

House salad, cos, pickled onion, dill, radish (vg) (gf)

DESSERT

Plum rice pudding, mulled wine jam, anglaise, vanilla ice cream

IGLOO FEAST

Vegetarian & Vegan Selection

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- Hot toddy
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ENTREE

Cauliflower, white truffle shooter (vg) (gf)

Heirloom stuffed tomato, aged balsamic, basil oil (vg) (cbgf)

Beetroot arancini, pickled beetroot puree

MAIN

Mushroom, hazelnut & apricot nut roast, pumpkin puree (v) (vg)

SIDES

Charred broccolini, toasted almonds, cashew puree (vg) (gf)

Roasted heirloom carrots, squash puree, carrot tops (vg) (gf)

House salad, cos, pickled onion, dill, radish dessert (vg) (gf)

DESSERT

Ginger nut cheesecake, lime sorbet (vg) (gf)