

CHRISTMAS MENU

GLUTEN FREE

Gluten Free Sourdough
Whipped Butter

Amuse Bouche

Crisp Cigar of Smoked Salmon Mousse,
Crème Fraiche, Chive & Pickled caper leaves
(gf)

Entrée

Maple & Sherry Glazed Murray Valley Pork
Belly, Green Mango & Mint Salad, Coconut
Sauce (gf,df)

Duck Leg Terrine, Crispy Salted Skin, Parisian
Pear Chutney, "Food I am" Dukkah (gf)

Mains

Sage & Onion Stuffed Chicken Maryland,
Duck Fat Roasted Kipfler Potatoes,
Asparagus &
Wagga Berkshire Bacon (gf)

Roasted Junee Lamb Loin, "Corowa Whisky"
Marmalade, Lamb Sauce, Potato Hash,
Roasted Truss Tomatoes with Balsamic &
thyme (gf,df)

Petit fours

Eggnog Crème Brûlée (gf)
Mini Pavlova with Passionfruit Curd,
Strawberry & Prosecco Dessert sauce (gf)

All meals are served in a shared family style,
placed in the middle of the table for you to enjoy
a bit of everything.

All of our Jams, Relishes, Sauces, Pasta, Dukkah,
Desserts etc are all made in house! Ask us about
our delicious range available for purchase.

