



Christmas Day

Lunch 12:00pm-1:45pm or 2:30pm-4:00pm Dinner 5:15pm-7:00pm or 7:45pm-9:00pm Prepaid Bookings Required: \$100 per person

Vegetarian & Vegan Menu

Starters

Marinated Compressed Watermelon

with wakame seaweed salad and miso dressing (gf, nf, df)

Or

Crispy Fried Tofu

with Asian noodle salad, chilli, coriander, and sesame-soy dressing (nfa, df, gf)

Mains

Beer Battered Banana Blossom & Chips

with garden salad, vegan aioli, and local lemons (df, nfa)

Or

Butternut Squash Risotto

with roasted root vegetables and pine nuts (gf, df, nfa)

Or

Potato Gnocchi

with marinated tofu, black olives, roasted peppers coulis and arugula pesto (dfa, nf)

Desserts

Dark Chocolate Ornament

with cream cheese-white chocolate mousse & hokey pokey ice cream (v, nf, gf)

Deconstructed Pavlova

with kiwifruit, summer berries and boysenberry ice cream (v, nf, gf)

Menus subject to change based on availability gfa = gluten free available, gf = gluten free*, dfa = nut free available, nf = nut free*, df = dairy free*, dfa = dairy free available, v = vegetarian, vegan a = vegan available** Our meals are prepared in a shared kitchen. We do not guarantee that there has been no cross contamination of ingredients.