

the menu

CHEF
Leonardo

Canapes

QLD Shrimp cocktails (GF)

Magret de canard, duck breast, roots gratin, orange supreme

Cranberries cheese urchin, spheres of cranberries and creamy cheese covered in pistachios. (GF, V)

Family style share plates

Christmas Turkey. Roasted turkey marinated with champagne, served on a vegetable bed. (DF, GF)

Salmon with fresh herbs and lemon crust

Moroccan couscous with sautéed vegetables, almonds and raisins. (VEG, V, DF, GF)

Asparagus, Brussels sprouts and cherry tomatoes grilled in rosemary butter.

Roasted Pumpkin Salad with rocket, endive and pomegranate vinaigrette. (VEG, V, DF, GF)

Greens salad. Iceberg, colard, spinach drizzled with tangerine dressing and sourdough croutons. (V)

Pannacotta topped with strawberries couli (V).
** V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



CHEFIN love food experiences