



## MENU

### STARTERS

Oysters, shallot dressing, lemon (DF, GF)

QLD Prawns, iceberg, spiked marie rose sauce (DF, GF)

Heirloom tomato, buffalo mozzarella, basil, sourdough crumb (GFO)

Local cold cuts, pork terrine, house pickles, Mount Zero olives (DF, GF)

### MAINS

Bourbon and apricot glazed leg ham, mustard sauce (GF)

Slow cooked turkey, cranberry sauce, pan juices (GF)

Currant, fig, chestnut, whiskey stuffing

### ON THE SIDE

Traditional roast veg, crispy potato, carrots, pumpkin (GF, DF, V)

Summer greens, peas, beans, broad beans, shaved brussels (GF, DF, V)

Leaf and herb salad, buttermilk dressing (GF, DFO, V)

### DESSERT

Little fruit mince pies (V)

New season cherries on ice (GF, DF, V)

Pavlova, Chantilly, fresh strawberries, passionfruit (GF, DFO, V)