



FESTIVE SET MENU

4 COURSE | \$109 PER PERSON

to share

ARTISAN GARLIC LOAF ^v

basil pesto, hummus, balsamic infused olive oil

SWEET CHILLI FLAT BREAD ^{v GF}

stone-baked flatbread, mozzarella, parmesan

entrées

CRUMBED CAMEMBERT ^v

sautéed mushrooms, cranberry + walnut compote

PRAWN COCKTAIL

tiger prawns, Thousand Island dressing, microgreens, lemon wedge, paprika



GF GLUTEN FRIENDLY ON REQUEST

DF DAIRY FREE ON REQUEST

^v VEGETARIAN ON REQUEST

GLUTEN FREE FLAT BREAD +\$3

We will do our best to accommodate your needs – however, we cannot guarantee the complete absence of trace elements



mains



HONEY + CLOVE GLAZED HAM GF DF

crispy bacon-wrapped pork bites, cranberry compote, roast potatoes

PAN-SEARED SALMON GF

lemon hollandaise sauce, creamy mash, summer tomato + basil relish

BEEF FILLET

garlic prawns, pate crumbed mushrooms, golden kumara rosti, charred summer beans, shallot jus

LAMB SHANK GF DF

feta + sundried tomato, creamy mash, mint jus

CHICKEN ROULADE WITH BRIE + CRISPY BACON

olive, red pepper + tomato salsa, herb potato cake

MANUKA ROASTED CAULIFLOWER STEAK GF V DF

halloumi, kale, pickled red onion, couscous, pomegranate molasses, pomegranate seeds

for the table

herb buttered new potatoes | chargrilled seasonal asparagus with toasted almonds |

festive garden salad with candied walnuts, cranberries + citrus vinaigrette



desserts

PAVLOVA

strawberries, passionfruit, whipped cream

CHRISTMAS PUDDING

warm brandy custard, vanilla bean ice cream

BLACK FOREST GATEAUX

cherry compote, vanilla bean ice cream

STRAWBERRY CHIA SEED PUDDING V DF

almond milk, coconut milk, maple syrup

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