

CHRISTMAS MENU 2019

Entrée

- Soup of the day w/ pandesal pumpkin sourdough
- Gin cured ocean trout blinis
- Terramirra venison meatball ragu

Main

- Turkey, tarago brie & kooweerup asparagus pie w/ mushy peas, mediterranean salad & cranberry relish
- BBQ pork ribs w/ roasted creamy valley spuds, charred corn salsa & housemade bbq sauce
- Baked salmon fillet w/ salsa verde, potato skins & rocket, cranberry & feta salad
- Grilled peach, haloumi & roasted vegetable salad w/ toasted walnuts & chilli/lime dressing

Dessert

- Apple pie w/ drunken custard & mixed berries
- Christmas spiced panna cotta w/ gingerbread crumbs
- Local cheese plate with fruit & crackers

2 course \$40 per person

3 course \$50 per person

Including breads, dukkah, local olive oil & Bon Bons!

Bookings over 12 guests please choose 2 items from each course to be served alternately
Sorry Closed Christmas Day

a taste of south gippsland