

FESTIVE PLATTER

CHARCUTERIE BOARD

LOCAL CHARCUTERIA, DRY AGED, SMOKED, LONG CURED MEATS
MARY VALLEY KENILWORTH VINTAGE CHEDDAR
HOUSEMADE DUCKLING, PORK BELLY,
PINK LADY, ITALIAN BLACK TRUFFLE PÂTÉ
PLOUGHMAN'S STYLE MALT VINEGAR ONIONS,
DILL PICKLED CUCUMBERS, RAINBOW OLIVES
FARMHOUSE CHUTNEY, HOUSEMADE DIPS
SERVED WITH ASSORTED STONE BAKED ROLLS WITH BUTTER

TWICE BAKED EGG TART v

CHÈVRE, SPINACH, SEMIDRIED TOMATO, ONION,
CHIVES, PORTUGUESE EGG CUSTARD

CRISPY HARUMAKI SPRING ROLLS v DF

VEGETABLE & VERMICELLI FILLING, FRAGRANT NAM JIM

CURED SALMON BLINIS

NATIVE LEMON MYRTLE PEARLS, DILL CRÈME FRAÎCHE, CRESS

LAMB CUTLETS GF DF

EXTRA VIRGIN OLIVE OIL, SMASHED GARLIC, LEMON,
OREGANO, FRESH MINT SALSA

TURTLE BEAN SALAD v GF

CHUNKY AVOCADO, CORN, SPRING ONION, CORIANDER,
GREEN GODDESS DRESSING

BBQ NOOSA KING PRAWN TAILS GF DF

STICKY SOY, GARLIC, GINGER, LEMONGRASS, LIME, CORIANDER

OUR SIGNATURE BEEF PIES & SAUSAGE ROLLS

GRASS FED BEEF, FLAKY PASTRY, HOUSEMADE KETCHUP

CRÈME BRÛLÉE BOMBOLINI v

CUSTARD FILLED DOUGHNUT DUSTED WITH POWDERED SUGAR

V – VEGETARIAN **GF** – GLUTEN FREE **DF** – DAIRY FREE
MENU SUBJECT TO AVAILABILITY