



CHRISTMAS MENU

TWO COURSE \$49 THREE COURSE \$59

Soup of the Day
with ciabatta VG DF

Pumpkin, Sage + Feta Arancini
parmesan, seasonal leaves, sun-dried tomato mayonnaise V

Sloe Gin Cured Akaroa Salmon
caper mascarpone, orange, cress, toast DF GF

Buttermilk Fried Calamari
mixed leaves, aioli GF

Crispy-Skin Chinook Salmon + Sour Orange Curry
potato, savoy cabbage, spiced vegetable broth DF GF

Pea + Mint Risotto
ricotta cheese, lemon gremolata V GF

Crusted Fish
lemon and thyme crumb, cheesy potato gratin, seasonal greens GFA

Linguini Puttanesca
tomatoes, olives, capers, fresh basil VG DF

Lemon Curd Tart
berry coulis, raspberry & white chocolate ice cream

Coconut Pudding
charred pineapple, mango sorbet, spiced palm sugar syrup VG

Cheese of the Day
crackers, walnuts, quince paste GF

Dux Sundae
vanilla bean ice cream, brownie, berry compote, whipped cream, chocolate sauce GF

Shoestring Fries *aioli* \$8
Steamed Greens *feta and almonds* \$10
Caprese Salad *tomato, mozzarella & fresh basil* \$10