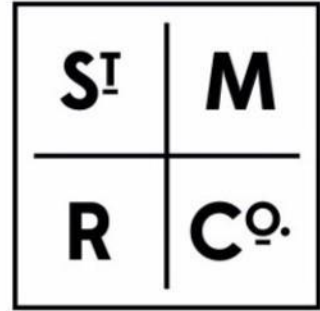


FESTIVE MENU

3 COURSE 95pp



ARRIVAL

House-baked fresh bread roll served with cultured butter

ENTRÉE

Ham and hock terrain, figs, olives, and balsamic reduction

Freshly shucked oysters, pickled shallots, and cucumber granita

Valley Tomato tart, textures of tomato, buffalo mozzarella, and fig jam

Brown butter tiger prawns, pickle herb salad, and brown butter emulsion

MAINS

Apricot stuffed turkey, orange & thyme Dutch carrots, and cranberries jus

Rib eye fillet with Stir-fried wild mushrooms and red wine jus

Confit duck leg, glazed duck breast, beetroot puree, and cherry jus

Chimichurri Chicken breast, roasted asparagus, and jus

(All mains come with below sides to share)

SIDES

Broccolini, parmesan butter, walnuts

Thyme roasted kipfler potatoes

DESSERT

Apricot pistachio tart, pistachio crumble, apricot gel, Chantilly cream

Raspberry & white chocolate bread and butter pudding

Christmas pudding, vanilla analogise, rum raisin ice cream



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Let us know your allergies or dietary requirements - we prepare carefully, but cross-contamination may occur.