

3 COURSE XMAS MENU @\$85pp

Or 2 COURSE @65pp

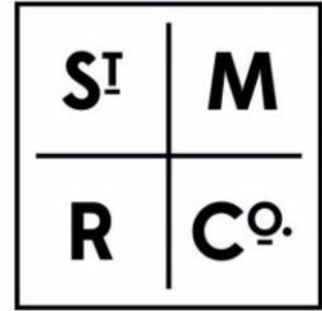
Entrée

Crispy skin Pork belly, parsnip puree, honey carrots, parsnip crisps

Apricot Chicken Roulade, charred corn, puree & pea shoots

Tiger prawns, garlic chive butter, pickle cucumber and apple

Beetroot tart, goat cheese mousse, cranberries, walnut & beet meringue



MAINS

Sage Stuffed Turkey, sweet potato puree, cranberry chutney & onion gravy

Scotch fillet, pink peppercorn braised mushroom, cream fraiche and jus

Confit herb Duck leg with roasted celeriac and cherry jus

Butternut pumpkin risotto, pearl barley, roasted pumpkin & snow pea tendrils

Mains served with your choice of a side dish

SIDES

Thyme garlic butter Roasted potato

Pan-fried Brussel sprouts with Jarmon & walnut vinaigrette

Mix Garden green leaf salad

Brocollini with parmesan and garlic

DESSERT

Deconstructed Xmas pudding trifle, whipped mascarpone, cherries & toasted almonds

Passionfruit Pavlova with white chocolate ganache, ginger cake & wafer crumbs

Apple tarte tatin, rum & raisin ice cream and caramel sauce

Cream Brule, sponge cake, meringue and blood orange sorbet



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