

TERRACE
KITCHEN

Christmas Day

TERRACE SHARE MENU

\$180 per adult • Adults only • Bookings from 11.30am

Starters

Antipasto

Tasmanian glazed ham, smoked turkey,
freshly baked breads, parmesan bread sticks, cultured butter, dips & pâté

Tasmanian lobster salad, blinis

Marinated prawn tails, cocktail sauce

Pickled octopus, almond tarator

Salmon sashimi, ponzu & cucumber

Mains to Share

Roast duck

with Mandarin glaze

Roasted saddle of lamb

with Madeira sauce

Sides

*Hasselback potatoes, garlic butter
asparagus, lemon chilli dressing,
baby cos hearts fior di latte, balsamic dressing*

Dessert to Share

House-made plum pudding

Baileys ice cream, orange & basil macerated cherries

Strawberry & hazelnut meringue terrine

white chocolate crèmeux, strawberry sherbet, blackberry gel

Petit Fours

Assorted chocolate treats

GF (Gluten free), V (Vegetarian)

Menus are subject to change. Our menu contains many food allergens and intolerances. All food items are prepared in the same kitchen handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of Wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff of any specific dietary requirements.