

Corporate

Christmas Celebration

Menu

Entrée

served alternatively

Pumpkin risotto, pickled pumpkin, parsley chips, walnut
Japanese scallops, fennel, radish, capsicum filaments

Main

served alternatively

Cape Grim beef striploin, broccollini, confit potatoes, black cabbage
Saskia Beer chicken, kale, white beans, mushroom sauce

Sides

Mixed leaf salad
Handcut chips, rosemary, garlic

To Finish

Christmas inspired dessert platters, tea and Nespresso coffee

Beverages

Dalzotto Prosecco NV, King Valley VIC
Punt Road Pinot Gris 2017, Yarra Valley VIC
Sanguine Estate Shiraz 2015, Heathcote VIC
Cascade Pale Ale, Melbourne Bitter, Cascade Premium Light
Napoleon Apple and Pear Ciders