

Winter Chalet

FEED ME SHARED FEAST | \$45 PER PERSON

TO START

Confit Garlic & Mozzarella Cob Loaf

Good Parmesan | Olive Oil

Spencer Gulf Prawn Roll

Chives | Kewpie | Lemon (CBGF)

Charcuterie Plate - San Danielle Prosciutto

Garlic Sopressa | Mount Zero Olives (GF)

M A I N S

Lamb Shank Pie

Pea Fricassee | Pea Puree

Roasted Barramundi

Hung Lemon Yoghurt | Bronze Fennel (GF)

Roast Hazeldene Chook

Chimmichurri (GF)

Roasted Carrots & Parsnips

Burnt Honey | Lemon Thyme (VG) (GF)

Garlic Roasted Potatoes

Rosemary | Rock Salt (VG) (GF)

Charred Broccolini

Toasted Almonds | Aquabena Olive Oil (VG) (GF)

Pickled Fennel Salad

Orange | Dill (VG) (GF)

T O F I N I S H

White Chocolate Mousse

Freeze Dried Raspberries | Caramelised White Chocolate (GF)

Lemon Curd Tartlette

Torched Meringue | Preserved Lemon

Sticky Toffee Pudding

Majdool Date Puree | Vanilla Ice Cream

Vegan alternatives available upon request

