



Christmas Day menu

Stone baked sour dough cob,
smoked butter, black olive pate

appetiser

Basil and bean salad
with ricotta tortellini smoked tomato oil

entrée

Handmade Burrata with Karragullen estate figs
Prosciutto di Parma smoked macadamia

- OR -

Wagin free range poussin chargrilled globe
artichoke, broad bean, tuom orange blossom,
sauce Vierge

- OR -

Duck yolk, pea, buckwheat, flowering zucchini,
river mint, pecorino custard

main

45-day dry aged porterhouse, fermented red bean
butter, baby turnip, broccolini, tendon, horseradish cream

- OR -

Smoked free range turkey, Italian sausage with pancetta,
cranberry conserve, jus gras, rebellious cabernet merlot
braised red cabbage, apricot and thyme stuffing

- OR -

Chargrilled Fremantle yellow fin tuna, green olive caper,
marjoram and anchovy oil, royal blue potato crisp,
salsa Verdi, tomato and red chilli emulsion

dessert

Christmas plum pudding, cognac sauce
anglaise, hazelnut ice-cream

- OR -

Mango and raspberry tiramisu
strawberry gelato almond crumb

drinks

your choice of

On The Run Wines

Rebellious Wines

Tap Beers & Ciders

Standard Spirits

Soft Drink

Tea & Coffee