

KU DE TA

Christmas Comes Early

Festive Grains

Pumpkin cranberry and warm spiced sourdough, salted whipped butter soft brown butter and rosemary rolls, smoked whipped tuna pate.

To Start

MISO BUTTERSCOTCH QUAIL

Crisp-skinned BBQ quail glazed in a velvety miso butterscotch, served with a vibrant pomegranate salsa and creamy walnut skordalia.

OR

CREAMY TUNA TARTARE

Delicate tuna tartare in silky crème fraîche, seasoned with clove and orange zest, accented with luxurious truffle oil, Sicilian salsa fritella, and served with crispy, earthy tempeh crackers.

Woodfired Xmas Sharing Mains

KALUA XMAS PORK NECK

Pork neck infused with delicate aloha-style smoke and savoury-salt brine, glazed with a bright pineapple & lime coulis, finished with candied ginger and pomegranate.

NOËL BLOOD ORANGE LAMB SHOULDER

Slow-roasted lamb shoulder kissed with warm holiday spices, lavishly brushed with sticky blood orange and bitters basting, crowned with vibrant herb & blood orange gremolata, and served with creamy labneh and toasted dukkah.

SIDES

ROOT VEGETABLE PAVE – Russet potatoes, Caramelized onion, sweet potatoes
BAKED APPLE AND GINGER ALE POTATO PURÉE – Olive oil and chives
CARAMELIZED BABY CARROTS – Pumpkin seed pesto, toasted pumpkin seeds.
BURRATA SALAD - Prosciutto & red-wine poached pear

Christmas Pudding

BOOZY APPLE STICKY TOFFEE PUDDING

Steamed sponge infused with apple and medjool dates, topped with warm toffee-brandy sauce and vanilla bean ice cream.