



Festive Season

DINNER SET MENU

24 DECEMBER 2024 - 2 JANUARY 2025

Amuse Bouche

Black Truffle | Morels | Oysters

Mushrooms Degustation, Gluten Free Crackers, Virgin Olive Oil and Chilli Caviaroli

To Start

Butternut Squash | Tahini

Creamy, Smoky, Subtle Spiced Lemony Squash Hummus

Served with Gluten Free Crispy Pita Chips

In Between

Vegan French Onion Soup | Gluten Free Baguette

Caramelized Onion and Savory Thyme Broth

Served with Warm and Crusty Gluten Free Baguette and Goopy Vegan Cheese Over Top

Mains

Vegan Shepherd's Pie | Lentil | Tamari

A Hearty Flavour Packed Lentil and Sticky Leek Filling

Meets Fluffy Mashed Potatoes and Cauliflower

Served with Brussel Sprouts, Confit Leek, Winter Greens and Glazed Roots

Dessert

Classic Yule Log | Vegan Chocolate Pecan

Dairy Free Chocolate Sponge, Morello Cherry Compote

Dark Chocolate Ganache, Vanilla Coconut Cream

*Enhance Your Meal With A Glass of Delinquente Screaming Betty 2023 (White Wine)
or Domaine D'Andezon Cotes Du Rhone 2020 (Red Wine) For \$88++.*



68++ PER PERSON

All prices are subject to a 10% service charge and prevailing government taxes.

