

October 10th — 13th
Dinner 5pm - 10pm
\$76 per person OR à la carte

APPETIZERS

MUSHROOM CAULIFLOWER SOUP (V) \$26

Roasted Swiss Browns, Leek, Cauliflower, Thyme, Garlic Oil

~ or ~

BUTTERNUT SQUASH GNOCCHI (V) \$26

Caramelised Red Onions, Walnuts, Sage

MAIN

MAPLE GLAZED TURKEY \$40

Potato Gratin, Brussels Sprouts, Maple Roasted Carrots, Maple Bacon Stuffing, Turkey Jus

~ or ~

CARAMELISED ONION TART TATIN (V) \$38

Slow Roasted Red Onions, Charred Spring Onions, Tuckers Farm Goat's Cheese, Arugula Salad, Chives, Balsamic Reduction

DESSERT

PUMPKIN CHEESECAKE (V) \$16

Vanilla Cream, Spiced White Chocolate Ganache

(V) Vegetarian

17% gratuities will be added to the menu price listed. Consumption of raw or under-cooked meats can present a potential health risk. If you have any intolerances or specific diet, please ask your waiter for guidance.