

A FEAST, TO CONSUME EXCESSIVELY WITH WINE AND ROBUST REPARTEE

POTATO BREAD • 515 OLIVE OIL

SALUMI SELECTION

NATURAL NATIVE OYSTER • MIGNONETTE

CHIVE WAFFLE • HORSERADISH CREAM • AVRUGA CAVIAR

CHARGRILLED PRAWN CUTLETS • MARIE ROSE • COS

SALT BAKED BEETROOT • WHIPPED RICOTTA • WATERCRESS

WOODFIRED SCALLOP • CAULIFLOWER • GARLIC CRUMB

SLOW COOKED LAMB SHOULDER • CONFIT ONION • PICKLED MUSTARD

ROAST FREE-RANGE TURKEY • RED CABBAGE • CRANBERRY JUS

HEIRLOOM CARROTS • HONEY GLAZE

DUCK FAT POTATOES • CONFIT GARLIC

GREEN LEAF SALAD • BALSAMIC DRESSING

CANDIED ORANGE CAKE • CASSATA CREAM

MINCE PIES

AS THIS IS A SET MENU, NO DIETARIES CAN BE ACCOMMODATED.

PLEASE NOTE THAT WE HAVE A 10% SURCHARGE ON SUNDAYS, A 17% SURCHARGE ON ALL PUBLIC

HOLIDAYS AND 0.7% SURCHARGE ON ALL CREDIT CARD PAYMENTS.

@RAREHAREWINE
@JACKALOPEHOTELS