



HO.HO.HO. MERRY CHRISTMAS.

SHARED ENTREE.

GRAZING PLATTERS AGF
SELECTION OF CURED MEATS, CURED FISH,
HOUSE DIPS, MARINATED OLIVES, HOUSE PICKLES,
MUSTARD AND GRILLED SOURDOUGH

SWEET POTATO CROQUETTES V
VEGAN AIOLI

CHOICE OF MAIN.

GRILLED SWORDFISH GF
MISO EGGPLANT, DAIKON, EDAMAME & WAKAME SALAD,
SHISO & CUCUMBER

ROAST TURKEY BREAST
POTATO PUREE, ASPARAGUS, ORANGE
& ROSEMARY GREMOLATA, JUS GRAS

220G EYE FILLET GF
PRESERVED LEMON & GARLIC TOUM, CHIMICHURRI,
GRILLED BABY GEM LETTUCE, BEEF JUS

HOUSE MADE BAKED RICOTTA GNOCCHI V
PESTO, ZUCCHINI FLOWER, GRANA PANDANO

SHARED DESSERT.

WARM CHRISTMAS PUDDING
BRANDY SAUCE AND CRÈME CHANTILLY

SHARED PETIT FOURS

\$100 PER PERSON / KIDS MENU \$30 (12 YEARS & UNDER)

BOOKINGS FROM 12PM

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OR CALL 9682 3799

