



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.

MISO GLAZED ATLANTIC SALMON

KOHLRABI & SEAWEED SLAW, KEWPI MAYO, NASTURTIUM, SALMON ROE

ROAST TURKEY BREAST

POTATO PUREE, ASPARAGUS, ORANGE
& ROSEMARY GREMOLATA, JUS GRAS

CHARGRILLED EYE FILLET GF

HASSELBACK POTATO, CREAMED SILVERBEET, BEEF JUS & HORSERADISH

POTATO GNOCCHI VGA

GLOBE ARTICHOKE, SHITAKE MUSHROOM, SAGE & PECORINO

CHOICE OF DESSERT.

WARM CHRISTMAS PUDDING

BRANDY SAUCE AND CRÈME CHANTILLY

THE LAMINGTON

CHOCOLATE MARQUISE, SHREDDED COCONUT,
STRAWBERRY ICE CREAM & FAIRY FLOSS

SHARED PETIT FOURS

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

BOOKINGS FROM 12PM

BOOK ONLINE BEARBRASS.COM.AU

OR CALL 9682 3799

