

First

\$22

Duck terrine with duck rillettes, liver parfait and preserved cumquats with game consommé

Pigeon carpaccio with beetroot confit, horseradish and walnuts

Double baked Woodside Edith soufflé with roast eggplant, capsicum and pesto

Crayfish tail with crustacean mousseline & shellfish essence with truffle cream and salted duck egg ~ extra \$14.5

Quail sausage with braised red cabbage, prosciutto and juniper berries

Sambal prawns with sticky rice, crispy fish and green mango salad

Soup



Second

\$33

Beef fillet with oxtail ravioli, mushroom fricassée and Shiraz sauce

Roast rack of Limestone Coast lamb with herb crusted leg and lamb samosas with Indian spices

Roast Kangaroo Island chicken breast with scampi, foie gras and Armagnac sauce

Saddle of venison with haggis, chestnuts, bacon and Muscat

Fish ~ according to market shopping

Green salad \$7.5

Dessert

\$15

Mulberry clafoutis with vanilla bean ice cream

Christmas pudding with brandy ice cream and custard

Passionfruit semifreddo with seasonal fruit and glass biscuit

Chocolate cake with muscat ice cream

A selection of cheese with sesame crackers

Coffee or tea with petits fours \$4.5

Executive Chef ~ Le Tu Thai

Lunch Thursday to Monday - bookings recommended

Sundays and public holidays fixed price \$70pp al la carte menu GST inclusive

