

## CHRISTMAS IN NEWSTEAD



### ENTRÉE

HOMEMADE SMOKED LABNEH | GFA, V

Served with cherry tomatoes, fresh cucumber with dill and mint served with homemade rosemary focaccia

CRISPY CALAMARI | GF, DF

Served with aioli

ROASTED PUMPKIN ARANCINI | V

Served with aioli, roasted cumin, goat cheese

SESAME TUNA TARTARE | GF

Served with wasabi and lime avocado

### MAIN

SLOW COOK RED SNAPPER | GF

Served with a lemon and thyme crust, fried baby capers, lemon beurre blanc, cauliflower shawarma

GAME FARM SPATCHCOCK | GF

Sweet potato puree, roasted roots vegetable, chicken jus

CHARGRILLED DUTCH CARROTS | GF

Served with roasted celeriac puree, puffed sorghum

DUCK FAT KIPPFLER POTATOES | GF

Served with smoked crème fraiche, garlic oil and rosemary

STEAMED BROCCOLINI | GF, DF

Served with roasted macadamia

### DESSERT

BLACK FOREST | V

With chocolate sponge, blackcurrant & raspberry ganache, cherry mousse, vanilla mascarpone chantilly, amarena marmalade

EXOTIC PAVLOVA | V, GF

Swiss meringue, pineapple-mango-kiwi, passionfruit, mascarpone vanilla chantilly