Thanksgiving Menu

3 courses for 75

starters choose one

yellowtail crudo
yuzu, jalapeno, avocado, crispy shallots

BBQ king prawns
smoked garlic butter, grilled sourdough

roasted delica pumpkin soup(v)
brown butter, sage, toasted pumpkin seeds

main courses choose one

slow roasted norfolk turkey
sage & onion stuffing, maple glazed carrots, pigs in blankets, duck fat roasted potatoes, cranberry relish, turkey jus

beef wellington +20 supplement
potato puree, glazed heritage carrots, jus

beetroot wellington(vg)
potato puree, glazed beetroots, vegan jus

glazed aubergine fried rice(vg)
edamame, beans, spiced cashew, crispy shallots

desserts choose one

sticky toffee pudding (v)
toffee sauce, dulce de leche ice cream

bourbon pecan pie
vanilla ice cream

pumpkin cheesecake
cinnamon crumble, maple cream

(v) vegetarian (vg) vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Adults need around 2,000 kcal a day. If you have any dietary requirements, allergies, or intolerances, please inform your server before placing your order. Please be aware that while we take every precaution to prevent cross-contamination, our kitchens and food preparation areas are not allergen-free environments. All prices are inclusive of VAT at the current rate. A discretionary 15% service charge will be added to your bill.

Scan for calories