

BESPOKE

WINE BAR & KITCHEN

2021 CHRISTMAS DAY LUNCH
220 PER PERSON

FOR THE TABLE

FRESHLY BAKED ARTISAN SOURDOUGH, SALTED BUTTER

PLOUGHMAN'S PLATTER, CURED AND SMOKED MEATS, INCLUDING ROAST TURKEY AND MAPLE
GLAZED HAM, PRESERVES, OLIVES AND PICKLES

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TO START

SPENCER GULF KING PRAWNS, MANGO AND LOBSTER SALSA, RADICCHIO

HAM HOCK TERRINE, APPLE RELISH, WATERMELON RADISH AND PICKLED CELERY

COAL ROASTED EGGPLANT, HEIRLOOM TOMATO, PERSIAN FETA

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MAIN COURSE

THOUSAND GUINEAS EYE FILLET OF BEEF, SPRING ONION, CAULIFLOWER CREAM, RED WINE JUS

SALMON, GREEN HARISSA, BUSH TOMATO YOGHURT, NATIVE GREENS

MIBRASA ROASTED CHICKEN, SWEETCORN AND CHORIZO, BREAD SAUCE, PAN JUS

MAPLE ROASTED PUMPKIN, ROASTED ASPARAGUS, ANCIENT GRAINS, COCONUT LABNE

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SWEET

MARINATED BERRIES, PISTACHIO MERINGUE SHARDS, PASSIONFRUIT CURD

ADELAIDE HILLS BRIE, ARGENTINEAN SWEET POTATO PASTE, LAVOSH

WARM PLUM PUDDING, BRANDY ANGLAISE, DOUBLE CREAM

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TO FINISH

CHRISTMAS FRUIT MINCE PIES