



celebrate Christmas



EV
EMBER
& VINE

MAWSON LAKES



2 COURSE
\$55 PP

LUNCH

3 COURSE
\$69 PP



TO START

Warm Sourdough, Whipped
Thyme Butter

ENTRÉE

Spencer gulf Kingfish Ceviche (GF, DF)
finger lime, coconut dressing,
native lemon myrtle oil

OR

Roasted Beet Carpaccio (GF, PB)
cashew cream, citrus vinaigrette,
candied walnut

OR

Chicken & Ham Terrine
brioche, apricot, pistachio, cranberry,
pickles, spiced plum chutney

MAIN COURSE

O'Connor Striploin (GF)
pomme truffle mash, baby carrot,
mushroom sauce

OR

Turkey Breast Roulade (GF)
streaky bacon wrapped, broccolini,
vanilla pumpkin hash,
morello cherry jus

OR

Wild Mushroom Risotto (GF, PB)
mushroom ragout, peas,
mozzarella, herbs

SWEET TREATS

Warm Christmas Pudding
Bailey's cream anglaise, spiced
crème fraiche

OR

Valrhona Chocolate Cremeux Tart
drunken cherries, coulis,
pistachio mascarpone

OR

Deconstructed Eton Mess (GF)
crème chantilly, freeze dried berry
meringue shared, fresh seasonal
berry compote

MINIMUM 10 GUESTS
MONDAY TO FRIDAYS
NOVEMBER & DECEMBER