celebrate Christmas



EV
EMBER
& VINE

MAWSON LAKES

Festive Group Lunch Menu

TO START

Warm Foccacia
Smoked rosemary butter

ENTRÉE

Spencer gulf Kingfish Ceviche (GF, DF)
Kakadu Plum and beetroot cured, almond and granny smith puree, green tomato essence, cucumber, pickeled kohlrabi, sturia caviar, native herb oil with nori rice crisp

OR

36 Degree South Beef Tartare (GFA, DF)
Butchers cut, cognac mustard, pickles, native pepperberry mayo with toasted sourdough crisps

OR

Tandoori Cauliflower (GF,PB)
Saffron and cashew cream, coconut green chutney ranch, pickled shallots, pistacio crumb with curry leaf oil

MAIN COURSE

Catch of the Day (GF, DF)
Lemon myrtle potato gnocci, tomato and green olive vierge, zuccini ribbons and salad roe

OR

Duck Leg
Davidson Plum glaze, parsnip puree, macadamia cauliflower mornay, baby beetroot, crispy saltbush and star anise gravy

OR

Woodland Bourguignon (GF, PB)
Slow braised forest musrooms, dutch cream potato and chive mash, glazed pearl onions, baby carrots, wattle seed and thyme gravy

SIDES FOR THE TABLE

Grilled broccoli, toasted macademia cream, chilli oil with fried shallots (GF,PB)

Tomato heirloom, oak lettuse, green beans, cuceumber fennel, basil with elderflower vinigirette (GF,PB)

SWEET TREATS

Wattle Seed Madeleine
Davidson Plum gel, espresso gelato and white choco soil

OR

Saffron Silk (GF, PB)
Coconut and rice pudding, gelista mango and passionfruit sorbet with macadamia crumble

OR

Ember Noir
Chocolate marquise, black current gel, hazelnut praline, vanilla bean gelato and warm dark chocolate sauce

2 COURSE $65.0

3 COURSE $85.0

Minimum 20 guests

- Thursdays & Fridays
- November & December only
- Tables will be Christmas themed
- Bonbons included
- BOOKINGS ESSENTIAL