



glass brasserie



CHRISTMAS DINNER

2 COURSE \$110

3 COURSE \$120

Entree

Ocean trout sashimi, aromatic spices,
trout roe, apple, feta, nori

Burratta, heirloom tomato, olives, walnut, basil

Crab omelette ,enoki mushroom,herbs,miso mustard broth

Roasted pumpkin, broccoli, pine nut, currants,
kale chips, quinoa, basil, tahini (v)

Main

Blue-eye trevalla, coconut crust, brown butter, sweet corn, fennel

Riverine fillet 200g, carrot hummus,
eggplant, broad beans, chimichurri, labneh

Pan fried potato gnocchi, corn, asparagus, zucchini, peas

Chickpea shakshuka tart, coconut yoghurt, coriander radish (v)

Dessert

Vanilla crème brulee, chocolate & nut biscotti

Frozen Christmas plum pudding, meringue,
cherries, brandy anglaise

Dark chocolate and coconut ganache, apricot (v)

glass

