

HOTEL ESPLANADE

18 — *St. Kilda* — 78



CHRISTMAS LUNCH

TO START

Stone baked focaccia w. whipped ricotta

Freshly shucked oysters w. shallot vinaigrette (gf,df)

Crayfish + stonefruit salad w. orange dressing (gf,df)

Glazed free range ham + pickled cherries (gf,df)

Heirloom tomatoes + fior d latte + toasted black olives (gf)

MAINS

Oven roasted local snapper w. fennel + tomato dressing (gf,df)

Slow roasted beef w. mustard sauce (gf,df)

SIDES

Crunchy Iceberg w. red grape dressing + dukkah (v,gf)

Roasted dutch cream potatoes w. buttermilk + chives (v,gf)

TO FINISH

Mango + passionfruit vanilla cheesecake

Menu is subject to change

Please advise of any allergies or intolerances - all food is prepared in a kitchen containing nuts, gluten, dairy & soy products.

HOTEL ESPLANADE

18 — *St. Kilda* — 78



CHRISTMAS LUNCH VEGAN MENU

TO START

Stone baked focaccia w. olive oil

New season tomatoes salad w. capers + olives (gf)

Green asparagus w. dukkah + macadamia vinaigrette (gf)

Grilled stonefruit w. orange dressing (gf)

Fried zucchini flowers w. harissa dressing

MAINS

Slow roasted eggplant w. braised chickpeas, fennel + tomato (gf)

BBQ broccoli w. pepita dressing (gf)

SIDES

Crunchy Iceberg w. red grape dressing + dukkah (gf)

Roasted dutch cream potatoes (gf)

TO FINISH

Coconut + cherry mousse (gf)

Menu is subject to change

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