

YULEFEST

menu

JULY 1 - 31 2026

ENTREE

SPICED PUMPKIN AND PROSCIUTTO WARM SALAD

roasted pumpkin, crispy prosciutto,
candied walnut, orange, radicchio, fetta,
fried sage, orange rosemary honey
vinaigrette

\$28

MAINS

GLAZED PORK BELLY

apple, parsnip puree, braised red
cabbage, fennel, spiced apple compote,
cherry port reduction, pork jus, crispy
parsnip chips

\$39

DESSERT

MULLED APPLE & MAPLE STICKY DATE

brandy butterscotch, vanilla ice cream,
cinnamon crumb, cranberry coulis

\$17



SIGNATURE COCKTAIL



HOMEMADE MULLED WINE \$15

CINNAMONTINI \$ 22.00

