

Christmas Menu

Starters to share

Salt and Pepper calamari served with a chilli strawberry chutney topped with fresh lime and micro herbs in a bamboo cup

Sweet potato croquette with a ricotta and roasted red bell pepper filling served with tomato chipotle salsa

Turkey and sage meatballs served with a cranberry sauce

Panko crumbed fried Brie served with a spiced cherry fruit paste

Mains

Grilled Barramundi topped with balsamic cherry tomato and basil served with a Farro, spinach, pear, feta salad with caramelised walnuts and pomegranate arils

Or

Garlic thyme beef fillet with a cognac and peppercorn cream sauce, served with potato gratin, buttered greens and confit tomatoes

Or

House made gnocchi served in a fontina sauce (Parmesan, spinach, and cream basil) and Tarts own Napoletana sauce

Dessert

Elderflower Pannacotta with macerated strawberries and brown butter crumble

Or

White chocolate and cranberry Cannoli

Both served with a vanilla almond icecream with cherries and pistachios