

Christmas Menu 2021

Lunch Set Menu 2 courses \$35 / 3 courses \$45

Entrée

Christmas platter to share of: house-made bread sticks, asparagus, prosciutto, sausages, artisan cheese, house-pickled vegetables, mussels, crackers, extra virgin olive oil and citrus marinated olives.

And/or

Vegan/vegetarian platter of: house-made bread sticks, asparagus, tofu nuggets, house-pickled vegetables, marinated vegetables, crackers, dips, extra virgin olive oil, and citrus marinated olives.

Mains

Grilled eggplant, white bean puree, brown lentils, caramelised onions, spiced macadamias, chilli oil and herbs (*dairy-free, gluten-free, vegan*)

Beer-battered fish & chips - Pilsner-battered market fish with hand-cut chips, slaw, dill tartare sauce and lemon *with* beer-battered *or* hand-cut fries.

Fried chicken burger - Southern fried chicken, hot sauce, bacon, aioli, slaw, house pickles and American cheddar *with* beer-battered *or* hand-cut fries.

LBQ Burger - LBQ chuck and brisket custom blend patty, bacon, onion rings, house pickles, American cheddar, mustard, bbq sauce *with* beer-battered *or* hand-cut fries.

Dessert

Christmas dessert platter – selection of house desserts and summer fruit.

(dairy-free, gluten-free, vegan option included)

Afternoon-Evening Christmas Platters

Cheeseplate - Rotating selection supplied by C'est Cheese in Featherston served with fresh bread or lavosh and the appropriate sides. \$17 **Add** cured meat \$6

LBQ Christmas Platter of: house-made bread sticks, asparagus, prosciutto, sausages, artisan cheese, house-pickled vegetables, mussels, crackers, extra virgin olive oil and citrus marinated olives.

Vegan/Vegetarian Christmas Platter of: house-made bread sticks, asparagus, tofu nuggets, house-pickled vegetables, marinated vegetables, crackers, dips, extra virgin olive oil, and citrus marinated olives.