

\$145 PP CHRISTMAS MENU  
YOUR CHOICE OF ONE DISH PER COURSE

ENTREE

Cured Salmon with Rosti Robertson Potato, Salmon Caviar, Pickled Onion, Lemon  
Pickled Cucumber, Horseradish Cream and Dill

N'duja XO Prawns with Duckfoot Farm Sauté Greens and Lemon

La Stella Burrata with Fresh Figs, Cucumber, Pecans and Mint

MAIN

Roasted Turkey Breast with House Made Cranberry Sauce

Rockaway Farm Whole Pork Porchetta with Roasted Apple Puree

Caramelised Leek Tart with Roasted Garlic, Thyme, Crust Pastry with a Wollumbi  
Heirloom Tomato Romesco Sauce

SIDES

Duckfoot Farm Charred Carrots with Labneh, Mint, Garlic Chips and Roasted  
Hazelnuts

Wollumbi Heirloom Tomato Salad with Fresh Basil and Basil Oil

Robertson Duchesse Potatoes

DESSERT

Strawberry Mousse with Strawberry Coulis and Fresh Strawberries

Rojel Cake | Layers of Dulce De Leche, Chocolate Ganache and Custard Cream

OSBORN HOUSE

GEORGE'S