

GOLDEN GATE HOTEL

CHRISTMAS DAY MENU

VEGETARIAN

STARTERS

Crispy oyster mushrooms, black truffle dressing, baby herbs, butter lettuce cup (DF, GF, V)

Compressed rockmelon, honeydew, crunchy iceberg, brandy spiked cocktail sauce (DF, GF, V)

Yarra Valley tomato, buffalo mozzarella, basil, sourdough crumbs (GFO, DF, V)

Yellow squash & zucchini terrine, pickled mushrooms, house pickles,
Mount Zero Olives, clove flat bread (DF, GF, V)

MAINS

Glazed & smoked eggplant, spiced eggplant puree, confit garlic, mustard seed sauce (GF, DF, V)

Roasted heirloom pumpkin, stuffed with puffed grains & seeds, yoghurt, sweet currants,
cranberry sauce, roasted vegetables & onion gravy (GF, DF, V)

Traditional roasted veg, crispy potatoes, carrots, pumpkin (GF, DF, V)

Summer greens, peas, green beans, broad beans, shaved brussels (GF, DF, V)

Leaf & herb salad, buttermilk dressing (GF, DFO, V)

DESSERT

Vegan Christmas pudding, soaked with cognac, vanilla bean coconut custard (DF, GF, V)

New season cherries on ice (V, GF, DF)

Little fruit mince truffle, strawberry, coconut yoghurt, roasted peach, brandy soaked sponge (DF, GF, V)