



Veludo

EAT. DRINK. DANCE.

85 p/head

Entrée to Share

- **Coffin Bay Oysters** with shallot vinaigrette (df, gf)
- **Cocktail Prawn:** Tiger prawn, crunchy cos hearts and Marie Rose (df, gf)
- **Layered Pork and Pistachio Terrine** with house pickles, apple chutney and toasted brioche
- **Butternut Squash and Fetta Croquettes** with smoked chilli and maple mayo and soft herbs (v, vg, df)

Mains Choice

- **Roasted Turkey Breast**
Parsnip cream, honey and thyme glazed heirloom carrot, cranberry and walnut crumble, thyme and roasted garlic jus
- **220gm Eye-Fillet**
Pumpkin puree, braised shallots, grilled asparagus spears, pinot noir jus
- **12 Hour Slow Roasted Lamb Shoulder**
Glazed baby Dutch carrots, minted green peas, squash puree, lamb jus
- **Charred Cauliflower Steak**
Ancient grains and mixed nuts salad, pomegranate and soft baby herbs (v, vg, gf)

Dessert

- **Classic Christmas Pudding**
Brandy Anglaise, vanilla bean Chantilly
- **Burnt Honey and Vanilla Bean Panna-Cotta**
Mixed berries textures, lime short bread crumble, lemon thyme

