THANKSGIVING FEAST

served family-style in the spirit of a
traditional Thanksgiving meal

MULLED WINE

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BACON WRAPPED DATES
linguiça, Manchego, mustard

CRISPY POLENTA (v)
black truffle mayo

BRIOCHE PULL APART ROLLS (v)
whipped honey butter

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ROASTED BRONZE TURKEY
with all of the trimmings: cranberry sauce, stuffing, gravy
or
MUSHROOM & CAMEMBERT WELLINGTON (v)
with all of the trimmings: cranberry sauce, stuffing, gravy

served with…

SWEET POTATOES (v)
marshmallows, candied pecans

TRUFFLE MAC & CHEESE (v)
scamorza, Cheddar, Gruyere Alpage, Cashel blue cheese

COLLARD GREENS (v)
coconut, ginger, chilli

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BOURBON PECAN PIE (v)
homemade ice cream

Executive Chef Jonathon Bowers

GF - gluten conscious | V - vegetarian | VG - vegan

Please direct any enquiries related to food allergies or intolerance to your server. We do our best to accommodate dietary needs & restrictions, however items may be exposed to traces of allergens during preparation