

Juniper

Home-made Bread
for the table with butter & olive oil

ENTRÉE

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Pork Fillet Tataki
pickled apple & cabbage slaw, sweet soy glaze

Grilled Scallops
minted pea soup, garlic sautéed chorizo, potato, crouton

[V] Zany Zeus Haloumi
Greek couscous salad, stuffed roast pepper, tomato coulis

MAIN

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Fish of the Day
herb crusted, minted pea risotto, seafood bisque

Beef Fillet
mushroom crust, garlic parsnip mash, spinach, balsamic vine tomato

Angus Beef Scotch 350g
buttered broccolini, tarragon béarnaise and beer battered fries

[V] Artichoke Risotto
sundried tomato, zucchini, parmesan, basil oil

DESSERT

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Lemon Brulee Tart

Chocolate Ganache Tart

Triple Cream Brie
with quince paste, sesame wafers

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\$65 CHRISTMAS MENU

3 COURSES + TEA / COFFEE