

# Zane Grey's

## Christmas Day

**Lunch** 12:00pm-1:45pm or 2:30pm-4:00pm **Dinner** 5:15pm-7:00pm or 7:45pm-late

**Prepaid Bookings Required: \$130 per person**

### *Vegan Menu* *Complimentary Amuse Bouche* *Starters*

#### **Marinated Compressed Watermelon**

with wakame seaweed salad and miso dressing (gf, nf, df)

Or

#### **Crispy Fried Tofu**

with Asian noodle salad, chilli, coriander, and sesame-soy dressing (nfa, df, gf)

### *Mains*

#### **Herb Crusted Portabella Mushroom**

with chilli & rosemary polenta chips, green beans, broccoli, baby carrots and rocket pesto (gf, nfa, df)

Or

#### **Butternut Squash Risotto**

with roasted root vegetables and pine nuts (gf, df, nfa)



### *Desserts*

#### **Trio of Sorbet**

with poached fruits (df, nf, gf)

Or

#### **Chocolate Mudcake**

with raspberry coulis and poached blueberries (nf, df)



Menus subject to change based on availability  
gfa = gluten free available, gf = gluten free\*, nfa = nut free available, nf = nut free\*, df = dairy free\*, dfa = dairy free available, v = vegetarian, vegan a = vegan available\*\* Our meals are prepared in a shared kitchen. We do not guarantee that there has been no cross contamination of ingredients.