THE GARDINER HOTEL
EST. 1915

CHRISTMAS SPECIALS

(SMALL PLATES)

PRAWN COCKTAIL 27
cooked prawns, iceberg, pickled green mango, salmon roe, marie rose | LG, LGO, LD, I

CHRISTMAS PLATE 37
burrata, harissa baked ham, rockmelon jam, foie gras parfait, salami, cornichons, grissini | LGO

BEETROOT CURED SALMON GRAVLAX 25
riesling jelly, chive crème fraiche, avruga caviar, barossa bark | LGO

(BIGGER PLATES)

TURKEY BREAST 36
honey roasted carrots, cranberry jelly, stuffing, bread sauce, gravy

ROAST PORK 38
roasted potato, summer slaw, mustard fruit dressing, agave carrots, gravy | LD

(SWEET)

CHRISTMAS PUDDING 16
vanilla ice cream, brandy anglaise

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option
VO - Vegetarian Option | VGO – Vegan Option | A – Australian Seafood | I – Imported Seafood | M – Mixed Origin Seafood

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.