THE GARDINER HOTEL
EST. 1915

CHRISTMAS SPECIALS

(SMALL PLATES)

PRAWN COCKTAIL 27
cooked prawns, iceberg, pickled green mango, salmon roe, marie rose

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

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

(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

(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.