

blue café bar 2017 | Christmas menu

roaming entrée – enables and encourages guest to interact with each other and have the opportunity to move freely whilst standing and eating canapé sized shared food. The intentions of this are to create a relaxed and welcoming point for all guests to begin

all three of the below would be served to guests
the number in brackets indicates the quantity of each served per guest

creamed baby spinach + d'affinois arancini (2 | v)

beetroot | fennel pollen + gin cured salmon gravlax | lemon + horseradish crème | pumpernickel crumb (shared)

goats curd tortellini | shaved asparagus | thyme burnt butter (1 small plate | v)

the main meal – sit down | guests to select one

beef short rib | potato galette | pan jus | gremolata salad (gf)

roast chicken breast + crispy skin confit leg | paris mash | farro + charred corn | rosemary jus gras

wood fired heirloom carrot | wheatberries | date purée | carrot emulsion | pickled dates | curry crumble | avocado

dessert – sit down | guests to select one

chocolate + hazelnut herisson layered cake | quince | vanilla bean anglaise (gf)

vanilla bean + fig leaf pannacotta | poached cherries | drunken strawberries | raspberry sorbet | cherry granola crumb

2 courses \$53

3 courses \$66