

EXECUTIVE SET LUNCH

2 Course | \$42++

1 Appetiser - 1 Main Course
OR
1 Main Course - 1 Dessert

3 Course | \$48++

1 Appetiser - 1 Main Course - 1 Dessert

Pair with Wines

1 glass | \$19++

Nautilus, Sauvignon Blanc, Marlborough, New Zealand
Montes Alpha, Cabernet Sauvignon, Colchagua Valley, Chile

APPETISER

Prawn Cocktail

Poached Prawn, Romaine Lettuce,
Cucumber, Tomato, Marie Rose Sauce
A, E, SH

Butternut Pumpkin Soup

Christmas Spiced Mascarpone,
Toasted Walnut, Rosemary
D, T, V

Christmas Ham Cheese Toastie

Brioche, Gruyere, Cornichon,
Pearl Onion
D, E, G, P

Short Rib Croquette

Mustard Mayonnaise, Pickled Shallot,
Arugula
A, D, E, G

MAIN COURSE

Tender Valley Black Angus Striploin

Crushed Potatoes, Cauliflower Puree, Asparagus, Jus
D

Pan Seared Salmon

Salt Baked Beetroot, Pickled Golden Beetroot,
Whipped Tofu, Rainbow Chard, Hazelnut
Beurre Noisette
D, SE, T

Roast Turkey Roulade

Charred Carrots, Brussels Sprouts, Cranberry, Roast
Gravy
D

Truffle Mushroom Pappardelle

Swiss Brown, Shimeji, Garlic Cream, Parmigiano
Reggiano, Black Truffle Paste
A, D, E, G

Elevate with Origin Signature Beef Cuts

Harris Ranch USDA Prime Angus Striploin 200g | \$41
Little Joe Angus Ribeye MB4+ 200g | \$44
Sanchoke Tenderloin | \$44

DESSERT

Christmas Log

Speculoos Biscoff Cheesecake, Citrus Marmalade,
Prune
D, E, G, N

Brioche French Toast

Fennel Orange Mascarpone, Minced Fruit, Spiced
Caramel
A, D, E, G