



TO START

CELERIAC & POTATO SOUP smoked carrot coulis, pea shoots {GF, V}

THE MAIN EVENT

LOCAL FREE RANGE TURKEY cranberry blood orange compote, Sudo farms squash puree, housemade cornbread and sausage stuffing, roasted root vegetables, mashed potato, gravy

BUTTER ROASTED PACIFIC HALIBUT miso broth, fingerling potatoes, red cooked pork belly, baby bok choy, citrus and fennel salad {GF}

WISE EATS OYSTER MUSHROOMS polenta cake, braised rainbow chard, buckwheat, sundried tomato coulis {V}

TREAT YOURSELF

SALTED PECAN MAPLE TART vanilla gelato {GF, V}

CHOCOLATE MOLTEN CAKE peppermint crème anglaise {GF}

We are proud to offer handcrafted, seasonal cuisine from scratch

* If you have any dietary restrictions please let our staff know*

For groups of 12 or more:

no split checks & a 18% discretionary service charge will be added to your bill.



JUNIPER HOTEL
BISTRO