Christmas Menu

ENTREE

Whole Roasted Prawns, Salsa Verde, Lemon | LG, LD

Wagyu Beef Bresaola, Horseradish, Parmesan | LG, LDO

Half Shell Scallops, Garlic Butter, Pangrattato | LG, LDO

MAINS

Honey & Pepperberry Glazed Ham, Red Wine Jus | LGO, LD

Pancetta Wrapped Turkey, Apricot & Tarragon Stuffing, Red Wine Jus | LGO, LDO

SERVED WITH

Seasonal Greens, Chardonnay Vinegar, Olive Oil | VG, LD, LG

Nutmeg & Cinnamon Roasted Pumpkin, Pumpkin Puree, Soft Herbs | VG, LD, LG

Garlic & Rosemary Roast Potatoes | VG, LD, LG

Rocket & Parmesan Salad, Olive Oil, Aged Balsamic | VGO, LDO, LG

DESSERT

Christmas Fruit & Toffee Pudding, Brandy Salted Caramel

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.

Christmas Vegan Menu

ENTREE

Beetroot Tartare, Brandy Poached Raisins, Horseradish, Chive, Croutons | VG, LD, LG

MAINS

Christmas Spiced Pumpkin, Pomegranate, Coconut Yoghurt | VG, LD, LG

SERVED WITH

Seasonal Greens, Chardonnay Vinegar, Olive Oil | VG, LD, LG

Nutmeg & Cinnamon Roasted Pumpkin, Pumpkin Puree, Soft Herbs | VG, LD, LG

Garlic & Rosemary Roast Potatoes | VG, LD, LG

Rocket & Parmesan Salad, Olive Oil, Aged Balsamic | VGO, LDO, LG

DESSERT

Dark Chocolate Delice, Mixed Berry Compote | VG, LD LG

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