



THE IMPERIAL'S CHRISTMAS IN JULY MENU



ENTREE

Parsnip Soup with roasted chestnut, apple, and sage (V)

FOR MAINS, CHOOSE BETWEEN

Award-winning Kuro Kin Wagyu Beef or tender Lilydale
Chicken

Served with pommes purée, creamed kale with native
pepper, Murwillumbah honey-glazed carrots, brussels
sprouts, and finished with red wine jus and horseradish.

Along with traditional Yorkshire puddings.

DESSERT

Signature Queensland Summer Dreamin' Pavlova, topped
with bright yuzu, passionfruit, creamy strawberry, and
double vanilla



THE IMPERIAL'S CHRISTMAS IN JULY EXCLUSIVE COCKTAILS

*Sip the season in style with our Exclusive Christmas Cocktails,
only available for the month of July!*



CINNAMON SLEIGH

A bold fusion of Fireball Cinnamon Whisky and unsweetened cranberry juice, brightened with fresh lemon and a drizzle of rich maple syrup. Finished with a dash of orange bitters and a splash of soda, the perfect balance of spice, zest, and sparkle - \$17

A TOAST TO CHRISTMAS

A sparkling symphony of Lillet Rosé, fragrant elderflower, and crisp prosecco — this elegant spritz captures the magic of Christmas in July with every sip. Delicately aromatic, refreshingly festive, and effortlessly chic - \$17

