

A festive still life composition. In the upper left, a glass vase holds a red bottlebrush flower and eucalyptus leaves. In the center, a speckled ceramic bowl is filled with roasted potatoes, herbs, and a breadcrumb crust. In the foreground, there is a slice of red radicchio, a wedge of lemon, and a small dish with a roasted vegetable. The background is a soft-focus wall with a warm, yellowish-gold light.

# CHRISTMAS AT THE WINDSOR

THE WINDSOR  
MELBOURNE

We are delighted to share the festive season with you here at The Windsor,  
where we know you will create unforgettable memories with those you  
love. As the city comes alive with holiday cheer, our heritage home is filled  
with an enchanting sense of excitement, ready to welcome you in.

Wishing you a relaxed and joyful holiday season.

The Windsor

# CHRISTMAS MENU

## *On Arrival*

A selection of canapés and snacks to enjoy with a glass of sparkling

Sourdough with whipped herb butter

-

Australian scampi terrine with young leeks, avocado, scampi caviar and Marie Rose vinaigrette

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Tomato, nectarine and mozzarella tarte tatin with fine herbs,  
garnished with double smoked Christmas ham glazed in Pimm's and yellow nectarine

-

Turkey breast fillet with a herb and pistachio crust,  
buttered summer greens and warm Christmas ham dressing

Brown sugar glazed carrots with almonds

Crisp potato hash with parmesan and sage

-

Our traditional Christmas pudding,  
Marsala and walnut butter, warm vanilla anglaise and macerated cherries

-

## *To Share*

A selection of Australian cheeses and accompaniments

*With free flowing wines and non-alcoholic beverages*

# VEGETARIAN CHRISTMAS MENU

## *On Arrival*

A selection of canapés and snacks to enjoy with a glass of sparkling  
Sourdough with whipped herb butter

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Young leek terrine with cucumber, pistachio, avocado, native finger lime and Marie Rose vinaigrette

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Tomato nectarine and mozzarella tarte tatin with fine herbs

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Herb and pistachio crusted Meredith fetta with zucchini flowers,  
buttered summer greens and preserved lemon dressing

Brown sugar glazed carrots with almonds

Crisp potato hash with parmesan and sage

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Our traditional Christmas pudding,  
Marsala and walnut butter, warm vanilla anglaise and macerated cherries

-

## *To Share*

A selection of Australian cheeses and accompaniments

*With free flowing wines and non-alcoholic beverages*

# CHILDREN'S CHRISTMAS MENU

Warm milk bun with Christmas ham and melted cheese  
Empanadas with tuna melt, broccoli and cheese, avocado dip

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Cornflake-crusted chicken  
Crisp potato hash with cheese sauce  
Steamed green vegetables  
Creamy coleslaw

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Pavlova with mango and coconut creamed rice

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*With free flowing beverages*

## PRICING

Christmas Eve Dinner

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\$349 Adults  
\$168 Children (*ages 3-12*)

Christmas Day Lunch

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\$479 Adults  
\$198 Children (*ages 3-12*)

*Teenagers aged 13 and older may purchase adult tickets  
with non-alcoholic beverages.*



# WINE

## *On Arrival*

NV      Louis Perdier Brut

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## White

2025    Punt Road / Pinot Gris      Yarra Valley, Vic  
2024    Red Claw / Chardonnay      Mornington Peninsula, Vic

## Rose

2024    Hahndorf Hill Rose / Trollinger      Adelaide Hills, SA

## Red

2024    Lighthand / Pinot Noir      Yarra Valley, Vic  
2022    Spinifex Miette / Shiraz      Barossa Valley, SA

## Sweet

NV      Stanton & Killeen, Rutherglen / Muscat 500ml      Rutherglen, Vic