

CHRISTMAS SET MENU

17TH NOV - 24TH DEC 2025

Available for
bookings and
walk-ins.
Minimum 2 pax

\$60
PER PERSON

2 courses/
Dessert +\$10

CHOICE OF ENTREE

Seared Shark Bay Scallops with Twice Cooked Pork Belly, Cauliflower Mash, and Wild Shitake Mushrooms (gf)

Beef Tataki with Crisp Pomme Paille, Yuzu Vinaigrette and Horseradish Crème (gf)

Roast Pumpkin Salad with Charred Beetroot, Grilled Halloumi, Pomegranate over a Gourmet Mixed Salad (gf, v, vgo)

CHOICE OF MAIN

Pan-Seared Tasmanian Salmon with Dill Mash Potato, Asparagus, Cherry Tomato and a Lemon Butter Sauce (gf)

Margaret River Chargrilled Sirloin with Roasted Potato, Cranberry Chimichurri, Seasonal Grilled Veggies and a Red Wine Jus (gf)

Roasted Turkey with Pistachio Cranberry Stuffing, Roasted Potatoes, Baby Carrot, Asparagus, Cherry Tomatoes and Gravy (gf)

Spinach Tortellini with Local Mushroom Velouté, Spinach and Truffle Oil (gf, v)

CHOICE OF DESSERT

Praline Chocolate Dome with Joconde Biscuit, Crunchy Choc Base, Dark Mousse, Hazelnut, Chocolate Glaze

Sticky Date Pudding with Caramel Sauce, Vanilla Ice Cream (v)

*Christmas crackers included in set menu



FESTIVE ENTREES

SEASONAL STARTERS TO SET THE TONE
FOR YOUR FESTIVE FEAST

SEARED SHARK BAY SCALLOPS 28
Twice Cooked Pork Belly, Cauliflower Mash, and Wild Shitake Mushrooms (gf)

BEEF TATAKI **TRY ME** 28
Crisp Pomme Paille, Yuzu Vinaigrette and Horseradish Crème (gf)

ROAST PUMPKIN SALAD 26
Roast Pumpkin Salad with Charred Beetroot, Grilled Halloumi, Pomegranate over a Gourmet Mixed Salad (gf, v, vgo)

FESTIVE MAINS

GENEROUS PLATES SHOWCASING
THE SEASON'S FINEST FLAVOURS

PAN-SEARED TASMANIAN SALMON **TRY ME** 38
Dill Mash Potato, Asparagus, Cherry Tomato and a Lemon Butter Sauce. (gf)

MARGARET RIVER CHARGRILLED SIRLOIN 300G 40
Roasted Potato, Cranberry Chimichurri, Seasonal Grilled Veggies and a Red Wine Jus (gf)

ROASTED TURKEY 38
Pistachio Cranberry Stuffing, Roasted Potatoes, Baby Carrot, Asparagus, Cherry Tomatoes and Gravy (gf)

SPINACH TORTELLINI 34
Local Mushroom Velouté, Spinach and Truffle Oil (gf, v)



BAR SNACKS & SMALL PLATES

PERFECT TO SHARE OR PAIR WITH A PINT

SALT & PEPPER CALAMARI 19
Shallow-Fried WA Calamari, Rocket, Lime, Plum and Sweet Chilli Dip (gf + 4)

HOT 'N' CRISPY WINGS 18
Portuguese-Spiced Crispy Chicken Wings, Lemon, Aioli

TRUFFLE RISOTTO CROQUETTES 22
Local Mushrooms, Beetroot Macadamia Puree (gf, v, vgo)

CLASSIC CUT CHIPS 12.5
Herb Salt, Aioli (gf, v, vgo)
*Upgrade to Truffle Aioli +2

PUB CLASSICS

HEARTY FAVOURITES DONE RIGHT

CHICKEN PARMIGIANA 27
Crumbed Chicken Breast, Tomato Basil Sauce, Mozzarella, Gourmet Salad, Chips

STEAK SANGA 31
Margaret River Beef Striploin, Bacon, Egg, Cheese, Grilled Onion, Tomato Relish, Rocket, BBQ Sauce, Chips

THE MELBOURNE BURGER 27
Wagyu Beef Patty, Bacon, Cheese, Grilled Onion, Lettuce, Tomato Relish, Burger Sauce, Chips

BALINESE NASI GORENG 28
Chef's Special Wok-Tossed Rice, Fried Egg, Sambal, Crispy Shallots, Chicken Satay, Prawn Crackers (gfo)

THE UFC BURGER 25
Ultimate Fried Chicken, Bacon, Coleslaw, Burger Sauce, Chips

T-BONE STEAK 40
300g T-Bone, Gourmet Salad, Chips, Red Wine Jus (gf)



CLASSIC DESSERTS MADE TO COMFORT

PRALINE CHOCOLATE DOME 12
Joconde Biscuit, Crunchy Choc Base, Dark Mousse, Hazelnut, Chocolate Glaze

FERRERO ROCHER 12
Almond Biscuit Base, Milk Chocolate Mousse, Premium French Couverture Chocolate, Praline Mousse, Hazelnut (gf)

STICKY DATE PUDDING **TRY ME** 12
Caramel Sauce, Vanilla Ice Cream (v)

BEVERAGES

CHAMPAGNE & PROSECCO

	GLASS	BOTTLE
MOET & CHANDON BRUT IMPERIAL NV France	22	125
CHANDON BRUT NV VIC	13	59
SAN MARTINO PROSECCO D.O.C. EXTRA DRY Italy	13	59
HOUSE POUR SPARKLING	12	49

WHITE WINE

	GLASS	BOTTLE
CLOUDY BAY SAUVIGNON BLANC New Zealand	-	79
FOREST HILL SAUVIGNON BLANC WA	14	55
VIA CAVES CHARDONNAY WA	15	59
PUIATTINO PINOT GRIGIO Italy	15	59
NV, VOLODI FARFALLE, MOSCATO D'ASIT Italy	14	59
HOUSE POUR WHITE	12	49

RED WINE

	GLASS	BOTTLE
ST HUGO CABERNET SAUVIGNON SA	-	89
PIERRO CABERNET SAUVIGNON MERLOT LTC.F WA	-	79
VASSE FELIX FILIUS CABERNET SAUVIGNON WA	15	59
HOWARD PARK FLINT ROCK PINOT NOIR WA	13	55
LANGMEIL VALLEY SHIRAZ SA	15	59
HOUSE POUR RED	12	49

ROSE

	GLASS	BOTTLE
CHATEAU D'ESCLANS WHISPERING ANGEL France	-	79
NV BOUCHARD AINE & FILS DE FRANCE France	13	55

BEER & CIDER

	BOTTLE
GAGE ROADS PINKY'S SUNSET APPLE CIDER 4.5%	13
GAGE ROADS HAZY AS HAZY PALE ALE 5%	13
BOSTON TINGLETOP GINGER BEER 3.5%	13.5
GWEI LO RAINBOW SHERBET SOUR 6%	14.5
COOPERS DRY LOW CARB 4.2%	13
BEERFARM IPA 5.6%	12.5
EAGLE BAY XPA 3.5%	12
CHEEKY MONKEY DRAUGHT KOLSCH ALE 4.2%	12
COLONIAL CBCo GOLDY LAGER 4.0%	12.5
COLONIAL CBCo PALE ALE 4.4%	13
COLONIAL CBCo ZERO LAGER 0%	9.8

COCKTAILS

AVAILABLE ON REQUEST



De Baun & Co

EMAIL US AT

events@melbournehotel.com.au
for groups larger than 20



@debaunandco