



CHRISTMAS DAY LUNCH & DINNER MENU

SALAD BAR

Mesclun salad bar with dressing (V)

Grilled vegetable salad (V)

Baby beetroot and goat cheese salad (V)

Potato salad with horseradish & chive cream

Marinated half shell mussel

ICE BAR

Cold tiger prawn with cocktail sauce and lemon

Sydney rock oyster

Alaskan snow crab cluster

Spanner crab

Marinated littleneck

CHARCUTERIE BAR

Turkey chicken and cranberry terrine

Salami Milano

Mortadella

Hamarillo

Prosciutto di parma

Norwegian smoked salmon

Cheese stuffed sweet pepper

Stuffed olives

Binnorie brie cheese

Fresh curd chevre (goat milk)



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Muscatel

Rosemary lavosh

Grissini stick

Quince paste

Assorted rustic bread

SOUP

Chestnut and porcini mushroom soup (V)

Assorted bread rolls (V)

MAINS

Baked ricotta and spinach cannelloni

Lemon myrtle roasted chicken

Braised beef cheek, balsamic pearl onions, mushroom, red wine

Brussels sprout, chestnut, goat curd, chili (V)

Creamy Parisian mash (V)

CARVING STATION

Roast turkey, stuffing, cranberry jus

Whole baked Petuna ocean trout

Glazed roast ham, Kakadu plum, clove, honey (GF)





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DESSERT

Mixed berry pavlova

Bûche de Noël

Assorted cake slices

Christmas pudding, brandy sauce

Chocolate and raspberry lamington

Seasonal fruit platter (V)

V - Vegetarian

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

Menu may be subject to change.

