

CHRISTMAS DAY *Menu*

ENTRÉE

SERVED SHARE STYLE TO THE TABLE

FROM THE SEA

FRESHLY SHUCKED ALBANY ROCK OYSTERS^A,
CHAMPAGNE MIGNONETTE, LEMON SHARK BAY KING
PRAWNS^A, HOUSE MARIE ROSE, LEMON BAKED HALF
SHELL SCALLOPS^I, CAFÉ DE PARIS BUTTER, HERB
CRUMB

ARTISAN CHEESE SELECTION

LOCAL & IMPORTED CHEESES, QUINCE PASTE,
MUSCATELS, LAVOSH, CRACKERS | V

CHARCUTERIE

PROSCIUTTO DI PARMA, MORTADELLA, SOPRESSA,
HOUSE PICKLES, MARINATED OLIVES, GRILLED
SOURDOUGH

MAIN

TRADITIONAL ROAST TURKEY BREAST

DUCK FAT POTATOES, HERITAGE CARROTS,
CHARRED BROCCOLINI, PIGS IN BLANKETS, SAGE
JUS

12 HOUR ROSEMARY & GARLIC LAMB SHOULDER

POTATO GRATIN, PEA PURÉE, CHARRED DUTCH
CARROTS, SALSA VERDE, PORT JUS

CRISPY SKIN BARRAMUNDI^A

PARIS MASH, CHARRED BROCCOLINI, LEMON
BEURRE BLANC, CHIVE OIL

HOUSE MADE PUMPKIN GNOCCHI

BURNT BUTTER, SAGE, HAZELNUTS, PARMIGIANO
REGGIANO | V

DESSERT

SERVED SHARE STYLE TO THE TABLE

TRADITIONAL CHRISTMAS PUDDING

BRANDY CRÈME ANGLAISE

MINI PAVLOVA

MACERATED BERRIES, CHANTILLY CREAM

STICKY DATE PUDDING BITES

SALTED CARAMEL

LEMON MERINGUE TARTLETS

Prior booking,
payment and
order required

**ADULTS + 3 HOUR ALCOHOLIC
DRINKS PACKAGE - \$259PP**

**ADULTS + 3 HOUR SOFT
DRINKS PACKAGE - \$209PP**