CHRISTMAS DAY MENU

ENTREE

Skull Island King Prawn Cocktail Lemon, Truffle Marie Rose, Paprika - GF
Pâté en Croûte Tarragon Mustard, Cornichons
Pacific Oysters Salmon Roe, Shallot Vinaigrette - GF

MAINS

Beef Wellington Parsnip Purée, Truffle Jus
Grilled Southern Rock Lobster Garlic Butter, Chives, Caviar - GF
Pan-Seared Barramundi Garlic Butter, Samphire, Caviar - GF

SERVED WITH...

Charred Broccolini Toasted Almonds - V, VG, GF
Roasted Heirloom Carrots Pumpkin Purée, Pepitas - V, VG, GF
Garlic & Rosemary Roast Potatoes - V, VG, GF
Heirloom Tomato Salad Basil, Cucumber - V, VG, GF

DESSERTS

Christmas Pudding Brandy Sauce - V
Cheese Selection
Blue, Brie, Smoked Cheddar, Quince, Lavosh, Muscatels - V, GFO

LG - Low Gluten | LD - Low Dairy | V - Vegetarian | VG - Vegan | LGO - Low Gluten Option | LDO - Low Dairy Option | VO - Vegetarian Option | VGO - Vegan Option | A - Australian Seafood | I - Imported Seafood | M - Mixed Origin Seafood
Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

CHRISTMAS DAY VEGAN MENU

ENTREE

Beetroot Tartare

Brandy Poached Raisins, Horseradish, Chive, Croutons - V, VG, GFO

MAINS

Nut Roast

Pumpkin Purée, Apricot Chutney - V, VG, GFO

SERVED WITH...

Charred Broccolini

Toasted Almonds - V, VG, GF

Roasted Heirloom Carrots

Pumpkin Purée, Pepitas - V, VG, GF

Heirloom Tomato Salad

Basil, Cucumber - V, VG, GF

Garlic & Rosemary Roast Potatoes - V, VG, GF

DESSERTS

Dark Chocolate Delice

Mixed Berry Compote - V, VG, GF

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