



CHRISTMAS MENU

2 COURSE - \$65

3 COURSE - \$75

ENTREÉS

BEETROOT TARTARE

with goat's cheese, walnuts, and rocket, all dressed with a festive spiced orange vinaigrette.

HOT SMOKED SALMON

with fennel, cucumber, dill cream, and crispy capers, perfect for a holiday feast.

RARE BEEF

with rocket, parmesan, tomato, and tangy pickled onion, ideal for a Christmas celebration.

MAINS

CHRISTMAS HAM, TURKEY & PORK-PISTACHIO STUFFING

served with festive potato terrine, charred greens, and holiday gravy.

SOUS VIDE LAMB

accompanied by white bean hummus, honey-glazed carrots, Cavolo Nero, and pine nuts.

MUSHROOM RISOTTO

mingling with spinach, parmesan & a drizzle of truffle oil, perfect for a festive night.

DESSERTS

CHRISTMAS PLUM PUDDING

served with brandy custard and braised cherries.

FESTIVE PAVLOVA

accompanied by double cream, macerated berries, and passion fruit.

HOLIDAY TRIFLE

featuring port jelly, almond sponge, custard, cream, and chocolate flakes.

KIDS MENU

2 COURSE - \$35

MAINS

GLAZED HAM

with roast potatoes and gravy.

TURKEY

with roast potatoes and gravy.

DESSERT

CHOC CHRISTMAS TREE CAKE

with vanilla ice cream.

