



SAMPLE CHRISTMAS DAY LUNCH MENU

Seafood Platter

Shared between two guests

Smoked salmon & avocado ceviche + virgin olive oil + chilli [I]

Grilled Scallops [I]

Salad accompaniment | Crispy crunchy apple and fennel salad + walnuts + rocket + honey dressing

Selection Of Meats

Shared between two guests

Honey-glazed leg of ham | Braciola | Prosciutto | Aged parmesan, pickles and mustards

Herb & garlic bread

Main Course

Roast turkey with stuffing, balsamic cherries and trimmings

Dessert Platter

Shared between two guests

Traditional Christmas pudding + custard

Fruit mince pies

Pavlova

Lamingtons

VEGETARIAN MENU

Caprese salad with roma tomatoes + bocconcini + kalamata olives + pine nuts (V)

Warm salad of haloumi + asparagus + baby carrots + broccolini + hazelnuts +
kalamata olives + chilli + olive oil (V,GF)

Beetroot ravioli + pine nuts + raisins + beurre blanc (V)

Traditional Christmas pudding + custard

Dietary & Allergen Information: Vegetarian (V) | Vegan (VE) | Gluten Free (GF) | Dairy Free (DF) | Contains Nuts (N) | Seafood (SF)

Seafood Labelling: [A] Australian, [I] Imported, [M] Mixed

Requests for dietary substitutions and modifications of menus will be politely declined, as our kitchen is not allergen free.
We cannot guarantee that certain products or ingredients will not be in our food, and we explicitly accept no liability in this regard.

*Indicative menu only. Menu may be subject to minor changes.