



Christmas

M E N U

FRIDAY 25TH DECEMBER 2026

ENTREES

Oysters, Red Wine Mignonette, Fresh Lemon
Half-Shell Scallops, Café de Paris Butter, Pangrattato
Crab Claws, Yuzu Kewpie
Prawn Cocktail, Iceberg Lettuce, Marie Rose Sauce
Duck Spring Roll, Vegetable Spring Roll (V), Sweet Chilli Sauce
Homemade Mix Mushroom Arancini (V)

\$139.00 PER PERSON*
(includes a glass of sparkling pp)



MAINS

PORCHETTA

sage, fennel, dried fruits, fresh herbs, cider jus

FESTIVE STUFFED TURKEY BREAST

ham, mushroom, herb & cranberry stuffing, cranberry jus

SIDES

Radicchio, Fennel & Orange Salad,
Roasted Summer Vegetables, Fresh Herbs
Golden Yorkshire Pudding
Cranberry Jus
Warm Cider Jus

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

brandy custard, vanilla ice cream, spiced berry coulis,
fresh berries

DARK CHOCOLATE MOUSSE

mulled wine cherry compote, hazelnut praline

CLASSIC PAVLOVA

mascarpone cream, fresh berries, seasonal fruits

• PRICE PER PERSON \$139. NO SHARING.

