

SAMPLE CHRISTMAS DAY LUNCH MENU

SEAFOOD PLATTER

(Shared between two guests)

Medium king prawns (3 each) [I] | 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 | Braciolo | 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:

Contains Dairy (D) | Contains Tree Nuts (N) | Gluten Free (GF) | Vegetarian (V) | Vegan (VE) | Seafood (SF) | Gluten (G)

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.