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# CHRISTMAS MENU

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## SEAFOOD

King prawns and slipper lobster *with bloody Mary and sriracha dressings* <sup>DF, GF</sup>  
Sydney rock oysters *with mignonette, ponzu, finger lime and cucumber dressings* <sup>DF, GF</sup>  
Hiromasa kingfish crudo *with quakes, jalapeño, lemon and EVO* <sup>DF, GF</sup>

## COLD SELECTION

Caprese salad *with sun-ripened heirloom tomatoes, black olives, basil and buffalo mozzarella* <sup>V, GF</sup>  
Caesar salad *with by gem Caesar dressing, crispy pancetta, quail's egg, sourdough crostini and parmesan*  
Antipasto plate *with artisan charcuterie grazing board and crudités*  
Avocado and spanner crab salad *with salmon roe and dill* <sup>GF, DF (A)</sup>  
Spinach, orange and hummus salad *with rocket and fennel* <sup>V, GF, DF</sup>  
Mediterranean grilled vegetables *with goat's cheese, herb roulade and salsa verde* <sup>V, GF</sup>

## CARVERY

Baked leg of ham *with tropical mango and green chilli salsa, whisky and honey glaze, mustard jus* <sup>GF, DF</sup>  
Dry-aged rib of grain-fed beef, MBS 3+ *with horseradish crème fraîche, Yorkshire pudding, pepper and béarnaise sauces*  
Turkey roulade *with cranberry and pistachio seasoning, roast market vegetables, Parisienne potatoes, Cumberland sauce*

## HOT SELECTION

Asparagus *with cultured brown butter and almonds* <sup>V, GF</sup>  
Crispy kipfler potatoes *with garlic and rosemary sea salt* <sup>V, GF</sup>  
Chicken ballotine *with sautéed mushrooms and tarragon* <sup>GF</sup>  
Tasmanian salmon grilled *with local calamari and mussels, sauce vierge* <sup>GF (A)</sup>  
Spinach and ricotta agnolotti *with rocket, semi-dried tomatoes, pumpkin, burnt sage and parmesan* <sup>V</sup>  
Great Southern lamb cutlets *with gremolata, thyme jus* <sup>GF, DF</sup>

## DESSERTS

Traditional Christmas pudding *with brandy custard and whipped cream*  
Christmas gin and botanicals trifle  
Basque cheesecake *with pomegranate*  
Fruit mince pies, pastries, tarts and gâteaux  
Coconut, lime and lychee pannacotta  
Chocolate fondant *with cherries and crème fraîche*  
Yule log *with summer fruit and berries*  
Australian farmhouse cheeses *with muscatels, lavosh and grissini*

\$269 PER ADULT • \$125 PER CHILD (5-12) • UNDER 5 DINE FREE  
SEATING FROM 12:30PM • FINAL BOOKINGS 1:30PM