



CHRISTMAS DAY LUNCH.

SHARED ENTREES.

GRAZING PLATTERS

SELECTION OF HOUSE MADE DIPS, CURED MEATS, OLIVES,
MARINATED & PICKLED VEGETABLES, SEASONAL CRUDITE,
VEGAN BEETROOT FALAFEL, GRILLED SOURDOUGH

OYSTERS

FRESHLY SHUCKED, TRADITIONAL CONDIMENTS

CHOICE OF MAIN.

ROASTED BARRAMUNDI FILLET

WOMBOK, CAVELO NERO, TOMATO, ASPARAGUS,
CORIANDER & LEMON VINAIGRETTE

TRADITIONAL TURKEY & HAM

ROAST POTATOES, GLAZED CARROTS, BUTTERED BEANS,
PUMPKIN, TRADITIONAL GRAVY

ROLLED LAMB SHOULDER

SMOKED EGGPLANT, CUCUMBER, CORIANDER, SESAME

TRUFFLE & GREEN PEA RISOTTO V

ZUCCHINI FLOWER, REGGIANO PARMIGIANO, FENNEL

CHOICE OF DESSERT.

LEMON TART

CRÈME FRAÎCHE

STICKY DATE PUDDING

BUTTERSCOTCH SAUCE, VANILLA ICE CREAM

VEGAN RED VELVET CAKE

WHIPPED CASHEW CREAM, RASPBERRY COULIS





CHILDRENS MENU.

12 YEARS & UNDER.

MAIN.

CHOOSE FROM:

FISH GOUJON

CHIPS OR VEGETABLES

CRUMBED CHICKEN BITES

CHIPS OR VEGETABLES

PENNE NAPOLITANA

ROAST CHRISTMAS TURKEY

ROAST POTATOES, CARROTS, GRAVY

DESSERT.

STICKY DATE PUDDING

BUTTERSCOTCH SAUCE, VANILLA ICE CREAM

