



CHRISTMAS DAY MENU

ADULTS \$110 / KIDS \$50

CHOICE OF ENTREE

SEAFOOD TASTING PLATE GF

tiger prawns, natural oysters, oysters kilpatrick,
grilled baby squid, lime cocktail sauce

GRAZING PLATE GFO / VO

house made garlic flat bread, cured meats,
our hommus dip, burrata cheese, arancini balls

CHOICE OF MAIN

HOURS ROASTED WILD TURKEY BREAST GF

glazed with maple syrup, cranberry sauce,
roasted root vegetables, demi glaze

SLOW ROASTED ROSEMARY LAMB SHOULDER GF

roasted vegetables, red wine jus

HONEY GLAZED DUCK BREAST GFO

cooked medium served with cheesy potato bake
and baby broccolini

GRILLED ATLANTIC SALMON GFO

on cauliflower gratin, lemon butter sauce

CHOICE OF DESSERT

OUR TIRAMISU

CHRISTMAS PLUM PUDDING

creme anglaise

HOMEMADE LEMON CURD TART GFO

SEPERATE
KIDS MENU

PLEASE
ADVISE
ANY DIETARY
REQUIREMENTS

GF = GLUTEN FREE / GFO = GLUTEN FREE OPTION / VO = VEG OPTION