CHRISTMAS DAY MENU

ENTREE

KING PRAWN COCKTAIL 30
lemon, marie rose, paprika | LG, LD

PORK TERRINE 28
cranberry chutney, served with toasted brioche | LGO, LDO

OYSTERS HALF DOZEN 40
shallot viniagrette | LG, LD

HEIRLOOM TOMATO SALAD 26
basil, cucumber, aged balsamic, evoo | VG, LD

MAINS

CHRISTMAS ROAST PLATE 45
honey & mustard glazed ham, prosciutto wrapped chipolata , roast turkey, sage & onion stuffing, greens, garlic & rosemary roast potatoes, heirloom carrots, gravy

CHRISTMAS SPICED PUMPKIN 38
pomegranate, coconut yoghurt greens, garlic & rosemary roast potatoes, heirloom carrots | VG, LD, LG

SNACKS

HOUSE DIP & BREAD 24.5
butternut & cashew dip, house dukkha, evoo, charred focaccia | LGO, LD, V, VG

HOT CHIPPIES 15.5
garlic mayo | LD, LG, VGO

STICKY FRIED CHICKEN 26
wasabi sesame, guindillas, aioli

BEER NUTS 5

MARINATED OLIVES 13
LD, LG, V, VG

DESSERTS

SUMMER BERRY PAVLOVA 16
GF, LDO

CHEESE PLATE SELECTION 26
blue, brie, smoked cheddar, quince, lavosh, muscatels | LGO

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option
VO - Vegetarian Option | VGO – Vegan Option | A – Australian Seafood | I – Imported Seafood | M – Mixed Origin Seafood
Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.