CHRISTMAS LUNCH

TO START

Served to share

Classic Prawn Cocktail
Chilled prawns with a traditional cocktail sauce

Smoked Salmon Roulade
Smoked salmon with herb crème fraîche and caviar

Watermelon, Mint & Feta
Compressed red and yellow watermelon, fresh mint and crumbled feta

Christmas Glazed Ham
Served with heirloom tomato and summer peach salad

Freshly Baked Bread Rolls
Served warm with Pepe Saya cultured butter

FEAST

Served to share

Roasted Turkey Roulade
Cranberry and pistachio stuffing, traditional turkey gravy and cranberry sauce

Roasted Wagyu Beef Sirloin
Tender roasted Wagyu sirloin, rich red wine jus and horseradish

SEASONAL SIDES

Rosemary & Garlic Roasted Potatoes
Roasted potatoes tossed in rosemary and garlic butter

Grilled Asparagus & Glazed Carrots
Seasonal vegetables finished with spiced dukkah

Summer Garden Salad
Baby gem lettuce, avocado and crisp cucumber

Heirloom Tomato & Feta Salad
Fresh herbs

MAKE IT EXTRA SPECIAL

East 33 Oysters PER DOZEN — 75
Served with lemon and classic mignonette

King Prawns 500G — 48
Served with traditional cocktail sauce

DESSERT

Mango, Passionfruit & Coconut Pavlova
Meringue with coconut cream, fresh mango and passionfruit

Cherry & Pistachio Tartlet
Buttery tart shell with pistachio cream and cherries

Gingerbread with Salted Caramel
Gingerbread, salted caramel and Christmas spiced mousse

LITTLE ONES

55 per child

Children may enjoy selections from the main menu

TO START

Freshly baked bread roll with butter

CHOICE OF MAIN

Tomato & Sausage Pasta
Pasta tossed in a creamy tomato sauce with sausage

Chicken Schnitzel
Served with chips and garden salad

Fish & Chips BATTERED OR GRILLED
Served with garden salad

SOMETHING SWEET

Christmas Ice Cream Sundae
Neapolitan ice cream, fresh berries and crisp wafer

Food prepared in our kitchen may contain traces of milk, eggs, wheat, peanuts, and tree nuts.
If you have a food allergy, please notify our team upon arrival.

Public holiday surcharge 15%