

Christmas Day

FOUR-COURSE LUNCH

\$190 PER PERSON | WINE PAIRING | CHAMPAGNE ON ARRIVAL

SEASONAL FLAVOURS • EXCEPTIONAL WINES • FESTIVE INDULGENCE

FIRST COURSE

The First Impression

Martini Prawn Cocktail (A)

Australian tiger prawns and fresh oysters, served with baby cos, shredded iceberg lettuce, house-made cocktail sauce, a skewer of stuffed olives and heirloom cherry tomatoes, crisp prawn crackers, lemon, and fresh dill. (P, GF, DF)

Wine Pairing: Berton Foundstone Brut Cuvée Sparkling, Riverina, New South Wales

SECOND COURSE

A Taste of Summer

Sesame-Crumbed South Coast Tuna (A)

South Coast tuna coated in sesame crumbs, accompanied by fresh seaweed, charred capsicum, pickled yellow radish, Italian balsamic reduction, and delicate micro herbs. (P, GF, DF)

OR

Apple & Sage Turkey Roulade

Tender turkey breast rolled with apple and sage, served with fresh avocado, seasonal mango, charred capsicum, Spanish onion, snow pea tendrils, and cranberry jelly. (GF, DF)

Wine Pairing: Villa Maria Sauvignon Blanc 2024, Marlborough, New Zealand

THIRD COURSE

The Christmas Feast

Beef Fillet Mignon

Premium beef eye fillet wrapped in bacon and rosemary, served with creamy polenta, honey-glazed Dutch carrots, buttered broccolini, fresh herbs, and rich beef jus. (GF)

OR

Mustard-Crusted Rack of Lamb

Succulent rack of lamb coated in wholegrain and Dijon mustard, served with fondant potato, vine-ripened cherry tomatoes, fresh asparagus, and red wine jus. (GF, DF)

Wine Pairing: Nick O'Leary Seven Gates Tempranillo 2024, Canberra District, Australia

FOURTH COURSE

A Sweet Christmas Finale

The Christmas Dessert Plate

A festive selection of mini pavlova, seasonal berry compote and cream, double chocolate torte, praline, fresh redcurrants, green apple sorbet, honey glaze, and a delicate sugar shard. (V, GF, contains nuts)

OR

The Chocolate Globe

An elegant dark chocolate globe and tart filled with vanilla cheesecake, passionfruit jelly, and dark chocolate mousse, accompanied by fresh berries, chocolate soil, raspberry gelato, edible flowers, and caramel sauce. (V, contains nuts)

Wine Pairing: Coppabella Prosecco Rose, Tumbarumba, New South Wales

Dietary & Allergens: Please advise of any requirements

Key: V Vegetarian | P Pescatarian | GF Gluten-Free | DF Dairy-Free |

(A) Australian Seafood (A = Australian, I = Imported, M = Mixed)