

Christmas Day

VEGETARIAN MENU

FOUR-COURSE LUNCH WITH WINE PAIRING

\$190 PER PERSON | CHAMPAGNE ON ARRIVAL

SEASONAL FLAVOURS · EXCEPTIONAL WINES · FESTIVE INDULGENCE

FIRST COURSE

The First Impression

Pumpkin and Ricotta Crostini

Roasted pumpkin, whipped ricotta, sage and toasted sourdough (contains nuts)

OR

Christmas Caprese Garden

Heirloom tomatoes, fresh mozzarella, basil oil and balsamic pearls (GF)

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

SECOND COURSE

A Taste of Summer

Wild Mushroom Vol-au-Vent

Flaky puff pastry filled with creamy mushrooms and fresh herbs

OR

Spring Pea and Asparagus Risotto

Sweet peas, asparagus, lemon zest and Parmesan (GF)

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

THIRD COURSE

The Christmas Feast

Festive Mushroom Wellington

Mushroom, spinach, charred Pepper, Carrot and Potato filling wrapped in golden puff pastry, served with vegetarian jus

OR

Potato Gratin and Winter Vegetables

Layered potato gratin, roasted baby carrots, parsnips and rosemary jus.

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 Rosé, Tumbarumba, New South Wales