



CHRISTMAS MENU

COLD SEAFOOD

Sydney rock oysters (s)
Pacific oysters (s)
Tiger prawns (s)
Braised Australian octopus, white beans, tomato (s)
Little neck clams with orange, Belgian endive,
citrus vinaigrette (s)
Cold smoked ocean trout, horseradish cream
Poached blue swimmer crab (s)

ANTIPASTO / DIPS

Shaved plain mortadella (d, not halal)
Sliced pastrami (not halal)
Hummus (vg)
Seasonal pickle (vg)
Marinated Australian olives (vg)
Tzaziki (v, d)
Eggplant caponata (vg)
Baked beetroot marinated with spiced sherry vinegar
Spicy chickpea & carrot dip

SALADS / DRESSING

Kipfler potato salad, poached salmon,
chives, french vinaigrette
Seafood salad, shaved fennel, kale (s)
Cabbage & kale slaw (vg)
Chickpea, roasted capsicum dressing, kale
Roast turkey & couscous salad, cranberries
& lemon thyme
Mixed leaves (vg)
Balsamic vinaigrette (v)
Ranch dressing (v, d)
American cocktail sauce (vg)
Marie rose sauce (v)

BREAD / CRACKERS

Semi dried tomato, rosemary foccacia (v, g)
Stone baked sourdough
Pita bread crisps (v, g)

CHEESE

Locally sourced blue, soft & semi hard cheeses
House baked lavosh bark (vg, g)
Fruit chutney (vg)



HOT COUNTER

Creole fish curry, lime & coriander
Wok tossed beans & mung bean sprouts with oyster sauce (g)
Aloo chana masala
Marrakesh style lamb korma, raisins
Stir fried Hokkien noodles with chicken &
asian mushrooms (v, g)
Steak cut chips (vg, g)
Chicken nuggets, sweet & sour sauce (g, d)
Slow cooked Wagyu rump, sauce diane
(sauce contains alcohol)
Christmas spiced and maple syrup glazed
turkey breast, cranberry jam
Roasted cauliflower, tarragon pangrattato (v,d,g)
Baked pumpkin, pecan honey granola (v)
Sweet potato with garlic & rosemary
Baked silver dory with shaved fennel & carrot
"Greek style" grilled chicken thigh with lemon & oregano
Orecchiette, pesto Genovese, semidried roma tomatoes,
crisp basil
Lemongrass steamed rice (vg)
Casarecce, wagyu bolognese, pecorino
Braised BBQ kangaroo rump, corn &
sweet potato purée, green chili
Grilled flathead with, barley, salsa verde (g)

DESSERTS

Salted caramel & chocolate tart, hazelnut praline
Khanom chan, thai steamed coconut & pandan slice
Rosewater and melon pavlova
Crème fraiche stone fruit slice
Vanilla panna cotta, mango
Dark chocolate lamington, cherry & chocolate ganache
Lemon & lime tart, torched meringue
Carrot cake, cinnamon & pumpkin gel,
cream cheese frosting
Tiramisu, mascarpone, cacao
Strawberry mousse cake, mint, berry gel
Christmas pudding, rye bourbon anglaise (contains alcohol)