

CHRISTMAS DAY LUNCH



ENTREES

SHARING

King prawn Cocktail - Lemon | Marie Rose | Paprika (GF)
Pork Terrine - Cranberry Chutney | Toasted Brioche (CBGF)
Oysters - Shallot Vinaigrette (GF)
Beetroot Tar Tar - Brandy Poached Raisins | Horseradish | Chive | Croutons
(V) (VG) (CBGF) Only for vegan / veg patrons

MAINS

SHARING

Honey & Mustard glazed ham | Chipolata (GF)
Christmas Turkey | Sage & Onion Stuffing | Chipolata
King Ora Salmon En Croute | Hollandaise (CBGF)
Mushroom & Chestnut Nut roast (V) (VG)

SIDES

SHARING

Charred Brocollini | Toasted Almonds (V) (VG) (GF)
Roasted Heirloom Carrots | Pumpkin Puree | Pepitas (V) (VG) (GF)
Garlic & Rosemary Roast Potatoes (V) (VG) (GF)
Heirloom Tomato Salad | Basil | Cucumber (V) (VG) (GF)

DESSERT

Christmas Pudding | Brandy Sauce (V)
Cheese Selection Blue | Brie | Smoked Cheddar | Quince | Lavosh | Muscatels (V) (CBGF)
Dark Chocolate Delice | Mixed Berry Compote (V) (VG) (GF)
Only for vegan / veg patrons

KIDS MENU

Entree - Kids Charcuterie - Carott Sticks | Ham | Tosted Brioche | Cheddar | Cucumber Sticks
Main - Mini Roast - Chipolata | Turkey | Ham | Stuffing | Cranberry Chutney
Sides - Sharing Same
Dessert - Chocolate Cake | Vanilla Ice Cream | Berry Compote

(GF) - Gluten Free (CBGF) - Can Be Gluten Free (V) - Vegetarian (VG) - Vegan