


MENU



On Arrival

Glass of De Saint-Gall Champagne

Entrée

Freshly shucked oysters, mignonette

Chilled prawn cocktail, Marie Rose sauce

Sake cured ocean trout, blinis, creme fraiche, caviar

Maple & orange glazed leg ham, chargrilled bread,
accompaniments

Main

Herb crusted slow roasted lamb shoulder

Turkey breast, traditional trimmings, house gravy

Chargrilled lobster (\$50 suppliment per person)

Sides

Herb & garlic roasted kipfler potatoes

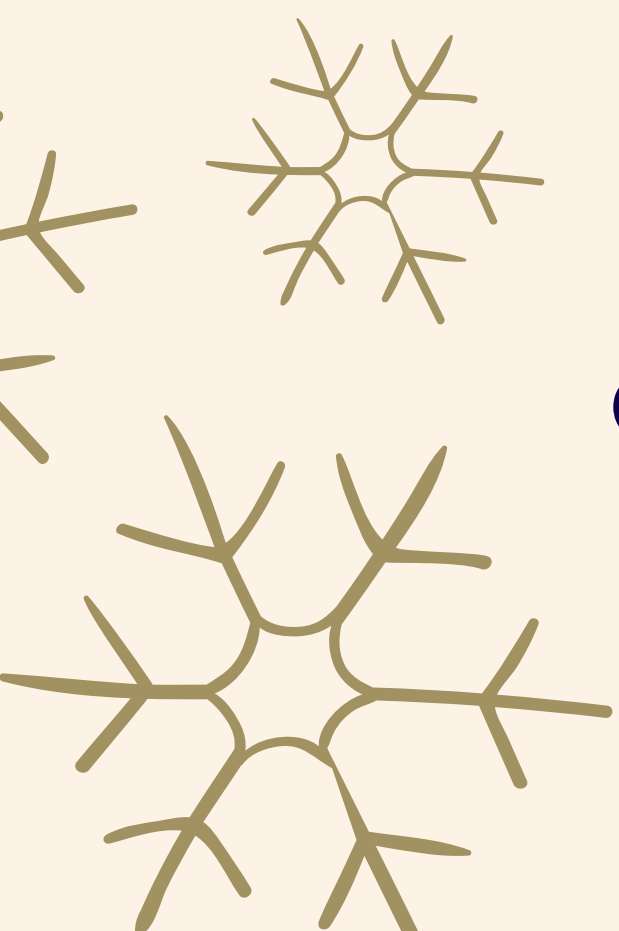
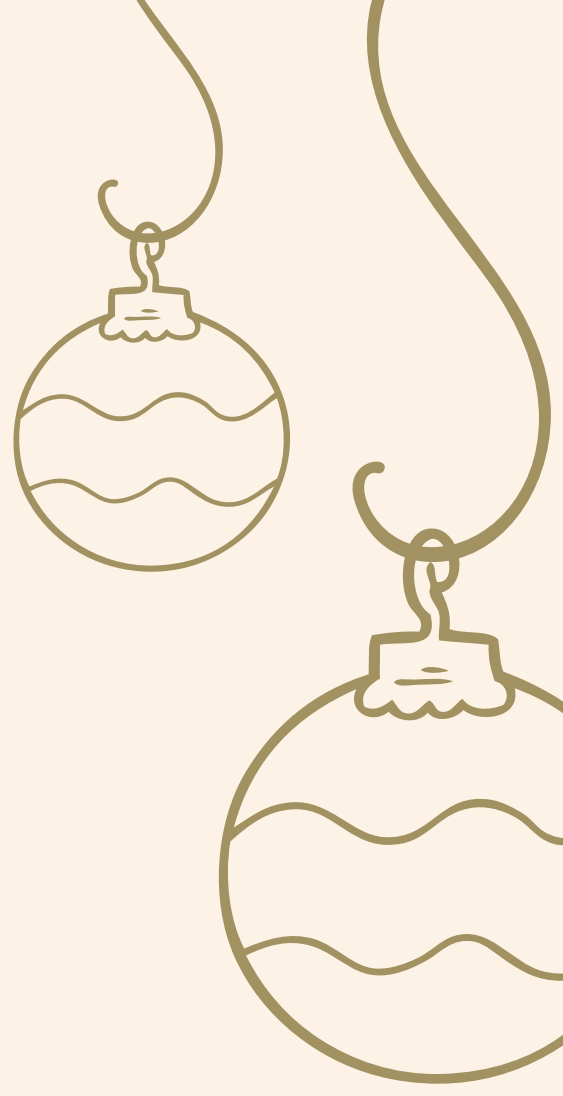
Roasted Dutch honey carrots

Butter lettuce salad, raspberry vinaigrette

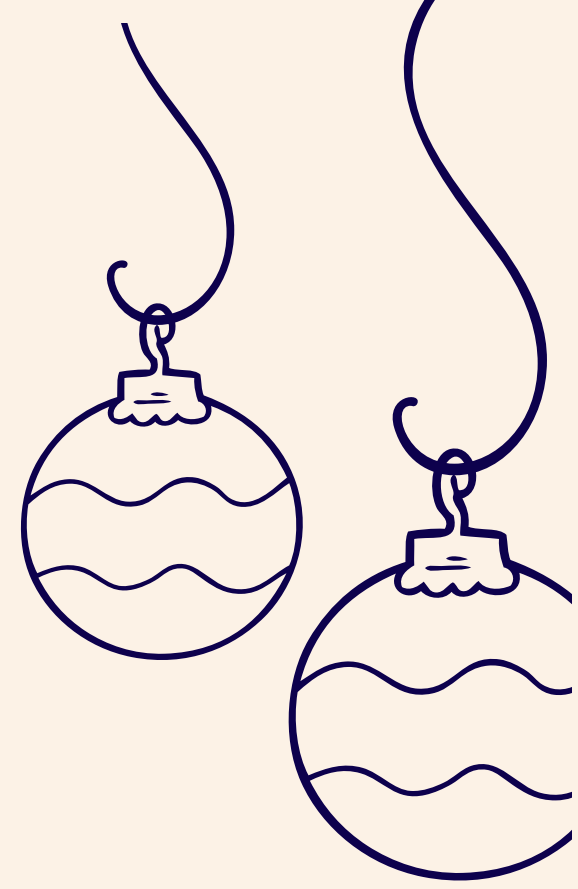
Dessert

Christmas Pudding, creme anglaise, fresh
raspberries

Chocolate mousse, cherry compote, chocolate
scrolls



VEGETARIAN MENU



On Arrival

Glass of De Saint-Gall Champagne

Entrée

Warm eggplant, yoghurt, crispy garlic, chilli,
pomegranate, soft herb salad

Chargrilled asparagus, capers, dill dressing, shaved
parmesan

Main

Roasted butternut pumpkin, corn, chilli, corriander
salsa, fried panise, fetta, pumpkin seeds

Heirloom tomatoes, burrata, white balsamic
dressing, pine nuts, pumpkin seeds

Sides

Herb & garlic roasted kipfler potatoes

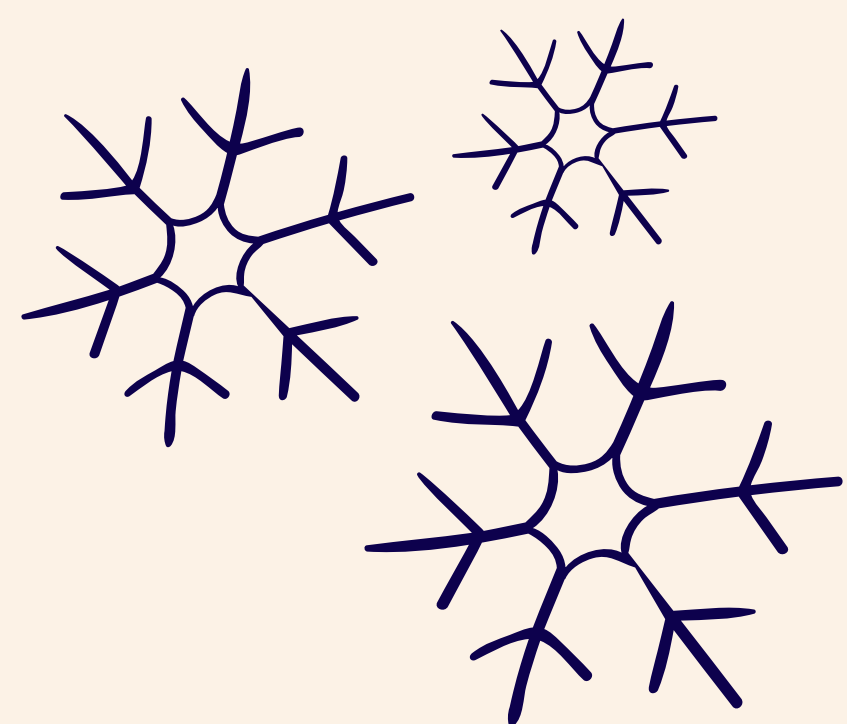
Roasted Dutch honey carrots

Butter lettuce salad

Dessert

Christmas Pudding, creme anglaise, fresh
raspberries

Chocolate mousse, cherry compote,
chocolate scrolls





KIDS MENU

Main

Shaved ham

Turkey breast & gravy

Sides

Roasted vegetables

Bathers chips

Dessert

Christmas ice cream sundae, mixed fruit,
chocolate sauce, toppings

