



Christmas DAY

STARTER

SHARED TABLE PLATTER

prawns, oysters natural, garlic & chilli mussels

Christmas ham, cured meats, marinated olives, semi-dried tomatoes, guacamole & grissini
pumpkin & saffron arancini, gruyère & turkey croquettes & duck shanks in an orange soy glaze

MAINS

TRADITIONAL CHRISTMAS ROAST TURKEY

turkey breast, roasted potatoes & pumpkin, broccolini served with pan gravy & cranberry sauce

AUSTRALIAN BARRAMUNDI FILLET

with Western Australian crayfish citrus salad, served with garlic olive oil potato mash

DUCK BREAST

cooked pink, served with a duck leg pithivier, orange & nectarine salad with a light orange scented jus

GRAZIER'S PORTERHOUSE

cooked medium or well done, with a potato fondant, buttered asparagus, grilled king brown mushroom & red wine shallot butter

HOUSE MADE GNOCCHI

potato pillows pan seared tossed with swiss brown mushrooms, asparagus, cherry tomatoes & basil infused olive oil, finished with snow pea tendrils & parmesan

DESSERTS

TRADITIONAL CHRISTMAS PLUM PUDDING

brandy custard & vanilla bean ice cream

PASSIONFRUIT PAVLOVA STACK

strawberries & chantilly cream

STICKY FIG PUDDING

butterscotch sauce & vanilla bean ice cream

VEGAN PAVLOVA

drizzled with berry compote & passionfruit

BOOZY SPONGE TRIFLE

layered with fruit, custard & jelly

COFFEE

your choice of tea or coffee
accompanied with petite fours mince tarts & chocolate strawberries

Dietary requirements available on request,
please advise at time of booking
50% deposit required at time of booking

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