



CHRISTMAS DAY MENU

STARTERS

Oysters, shallot dressing, lemon (DF/GF)

QLD Prawns, iceberg, spiked marie rose sauce (DF/GF)

Heirloom tomato, buffalo mozzarella, basil, sourdough crumb (GFO)

Local cold cuts, pork terrine, house pickles, mount zero olives (DF/GF)

MAINS

Bourbon and apricot glazed leg ham, mustard sauce (GF)

Slow cooked turkey, cranberry sauce, pan juices (GF)

Currant, Fig, Chestnut, Whiskey stuffing)

ON THE SIDE

Traditional roast veg, crispy potato, carrots, pumpkin (GF/DF/V)

Summer greens, peas, beans, broad beans, shaved brussels (GF/DF/V)

Leaf and Herb salad, buttermilk dressing (GF/DFO/V)

DESSERT

Little fruit mince pies (V)

New season cherries on ice (GF/DF/V)

Pavlova, Chantilly, fresh strawberries, passionfruit (GF/DFO/V)



CHRISTMAS DAY MENU

STARTERS

Heirloom tomato, buffalo mozzarella, basil, sourdough crumb (GFO)

Crispy oyster mushroom, black truffle dressing, soft herbs, lettuce cup (DF/V/GF)

Gin compressed melon, Meredith goats' cheese, pomegranate, sumac dressing (DFO/GF/V)

Fresh heirloom vegetable, pickled mushroom, mount zero olives, house pickles,
hummus, caraway lavosh (DF/V/GFO)

MAINS

Glazed & smoked eggplant, spiced eggplant puree, confit garlic, seeded mustard sauce
(GF/DF/V)

Christmas Wellington, veg jus (V/VE/DF)

ON THE SIDE

Traditional roast veg, crispy potato, carrots, pumpkin (GF/DF/V)

Summer greens, peas, beans, broad beans, shaved brussels (GF/DF/V)

Leaf and Herb salad, buttermilk dressing (GF/DFO/V)

DESSERT

Fruit mince trifle, brandy sponge, coconut yoghurt, berry jelly (V/DF/GFO)

New season cherries on ice (GF/DF/V)

Pavlova, Chantilly, fresh strawberries, passionfruit (GF/DFO/V)

GF - Gluten Free / DF - Dairy Free / V - Vegetarian / GFO - Gluten Free Option / DFO - Dairy Free Option