

CHRISTMAS DAY MENU

2025

ADULTS: \$149.00

YOUNG ADULTS (13-17 YEARS OLD)

ADULT MENU / NO ALCOHOL: \$110.00

CHILDREN (12 AND UNDER): \$55

PLEASE LET OUR RECEPTION TEAM KNOW OF ANY DIETARY REQUIREMENTS UPON BOOKING.

(GF) - GLUTEN FREE (V) VEGETARIAN (VE/A) VEGAN / AVAILABLE

(HOUSE BEER, HOUSE WINE AND POST MIX INCLUDED)

(DIPS/BREAD/OLIVES TO SHARE UPON ARRIVAL)

ENTREE

CHOICE OF:

CRISPY FRIED LEMON PEPPER DUSTED CALAMARI AND GRILLED SUCCULENT PRAWNS
SERVED ON A BED OF FRESH MIZUNA, DRIZZLED WITH A BRIGHT CITRUS DRESSING. ACCOMPANIED BY CLASSIC TARTARE,
ZESTY COCKTAIL SAUCE. (GF)

HANDMADE TORTELLINO

DELICATE HANDMADE TORTELLINO FILLED WITH PROSCIUTTO, PESTO, AND RICOTTA, SERVED IN A RICH WALNUT CREAM
SAUCE WITH A VIBRANT TOMATO COULIS.

LIGHTLY SAUTÉED CAULIFLOWER RICE TOSSED WITH VIBRANT CARROTS, GARDEN PEAS, AND BELL PEPPERS, INFUSED
WITH GARLIC AND A HINT OF SOY (V) (VE) (GF)

MAINS

CHOICE OF:

HONEY & MUSTARD GLAZED CHRISTMAS TURKEY

SUCCULENT TURKEY AND HAM, GLAZED WITH HONEY AND MUSTARD, STUFFED AND ROASTED TO PERFECTION SERVED
WITH CHARRED CARROTS, BROCCOLINI, BLACK GARLIC MASH AND A RICH CRANBERRY GRAVY.

HERB-CRUMBED LAMB RACK

TENDER LAMB RACK COATED IN A FRAGRANT HERB CRUMB, SERVED WITH CHARRED CARROTS, BROCCOLINI, BLACK
GARLIC MASH AND A RICH RED WINE JUS.

WILD MUSHROOM RISOTTO

CREAMY ARBORIO RISOTTO SLOW-COOKED WITH WILD MUSHROOMS, WILTED SPINACH, AND A HINT OF TRUFFLE OIL,
FINISHED WITH AGED PECORINO ROMANO. (GF) (V) (VA)

TRIO OF DESSERTS

A SILKY VANILLA BEAN PANNA COTTA, RICH DARK CHOCOLATE MOUSSE, AND A CRISP MINI PAVLOVA CROWNED WITH
SEASONAL BERRIES AND CREAM. A DECADENT TRIO TO END YOUR FESTIVE FEAST ON A SWEET NOTE.

CHILDREN'S MENU

ENTREE

RIGATONI BOLOGNESE

RIGATONI PASTA TOSSED IN A RICH, SLOW-COOKED BOLOGNESE SAUCE MADE WITH TENDER MINCED BEEF AND FRAGRANT HERBS

MAIN

CHICKEN GOUJONS & CHIPS

CRISPY GOLDEN CHICKEN GOUJONS SERVED WITH CRUNCHY FRIES AND TOMATO SAUCE

DESSERT

VANILLA ICE CREAM DELIGHT

CREAMY VANILLA ICE CREAM SERVED WITH A CHOCOLATE FROG AND COLORFUL GUMMY BEARS.

TO FINISH: FRESHLY BREWED COFFEE AND AN ASSORTMENT OF PREMIUM TEAS,
SERVED TO COMPLETE YOUR CHRISTMAS DINING EXPERIENCE.