

Christmas Set Menu

2 Courses \$79pp | 3 Courses \$98pp

10 – 40 guests | Available from 18 November – 24 December 2024
Courses must be preselected

entrée

Pumpkin, Almond & Amaretto Tortellini

sweet potato puree, confit tomatoes, parmesan | gfo, v

or

Classic Prawn Cocktail

cos lettuce, avocado, creamy egg, lemon & Marie Rose sauce

main

Slow Braised Gingin Grass Fed Beef Brisket

royal blue potato gratin, honey roasted carrots, rich port wine jus | gf

or

Glazed Champagne Ham & Roast Turkey

chestnut & sage stuffing, broccolini, honey roasted carrots,
rich bourbon & cranberry sauce | gf

dessert

Traditional Christmas Pudding

brandy custard, strawberries | v

or

Mango & Kiwi Pavlova

passion fruit coulis, lemon cress | nf, v

Pre-payment required, terms and conditions apply.

gf - gluten free* | gfo - gluten free option* | nf - nut free* | v - vegetarian

*Although this dish is prepared with gluten or nut-free products, we cannot guarantee 100% gluten or nut-free as the dish is prepared in kitchens that also use gluten products and nuts. Please inform your waiter if you have severe allergies.