

Christmas Set Menu

2 Courses \$84pp | 3 Courses \$101pp

15 – 40 guests | Available from 14 November – 24 December 2025
Courses must be preselected

on the table

Stone Baked Artisan Breads
Whipped Honey Butter & Geraldton Wax Oil

entrée

Gin Cured Beetroot Salmon Salad with Orange

radicchio & pomegranate, Persian feta, dill & watercress | gf, df
or

Triple Cheese Croquettes, Pulled Futari Wagu Beef

smoked beef fat milk, herb salad & spring onion oil | nf
vegetarian available on request
or

Pumpkin & Almond Gnocchi

roasted wild mushrooms, truffle cream & basil & pepita seed pesto | gf, dfo, v, vgo

main

Pressed Amelia Park Lamb Terrine

pickled red cabbage with sherry & cranberry, smoked royal blues,
bbq leeks & lamb jus | gf, nf
or

Rolled & Stuffed Ballotine of Turkey

apricot & sage, red current gel, roasted duck fat potatoes,
broccolini & turkey jus | df, gf, nf | *vegetarian available on request*
or

Whole Roasted Cauliflower

smoked romesco, cashew puree, toasted almonds & sautéed cavo nero | gf, df, vgn

dessert

Yule Log

chocolate & hazelnut crunch salted caramel mousse | v
or

Mixed Berry Pavlova

crisp coconut merengue, vanilla mascarpone whipped cream | gf, nf

Bon bons and coloured napkins – \$10p/p. Pre-payment required. Preselection essential.
Beverages additional. Children 12 and under can order from the Alcove Kids Menu. 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.