The Wharf Hotel

CHRISTMAS DAY MENU

ENTREE

KING PRAWN COCKTAIL
lemon, marie rose, paprika | LG, LD

PORK TERRINE
cranberry chutney served with toasted brioche | LGO, LDO

OYSTERS
shallot vinaigrette | LG, LD

MAINS

HONEY & MUSTARD GLAZED HAM
prosciutto wrapped chipolata with gravy | LGO, LD

CHRISTMAS TURKEY
sage & onion stuffing with gravy | LGO, LDO

SERVED WITH

SEASONAL GREENS
chardonnay vinegar | VG, LD, LG

ROASTED HEIRLOOM CARROTS
pumpkin puree, pepitas | VG, LD, LG

GARLIC & ROSEMARY ROAST POTATOES
VG, LD, LG

HEIRLOOM TOMATO SALAD
basil, cucumber | VG, LD, LG

DESSERTS

SUMMER BERRY PAVLOVA
GF, LDO

SHARING CHEESE SELECTION
blue, brie, smoked cheddar, quince, lavosh, muscatels | LGO

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option
VO - Vegetarian Option | VGO – Vegan Option | A – Australian Seafood | I – Imported Seafood | M – Mixed Origin Seafood
Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

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CHRISTMAS DAY VEGAN MENU

ENTREE

BEETROOT TARTARE
brandy poached raisins, horseradish, chive, croutons | VG, LD, LG

MAIN

CHRISTMAS SPICED PUMPKIN
pomegranate, coconut yoghurt | VG, LD, LG

SERVED WITH

SEASONAL GREENS
chardonnay vinegar | VG, LD, LG

ROASTED HEIRLOOM CARROTS
pumpkin puree, pepitas | VG, LD, LG

GARLIC & ROSEMARY ROAST POTATOES
VG, LD, LG

HEIRLOOM TOMATO SALAD
basil, cucumber | VG, LD, LG

DESSERTS

DARK CHOCOLATE DELICE
mixed berry compote | VG, LD LG

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