

CHRISTMAS DAY

STARTERS

Oysters, shallot dressing, lemon (DF, GF)

Queensland prawns, iceberg, spiked marie rose sauce (GF, DF)

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

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

MAINS

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

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

Currant, fig, chestnut & whiskey stuffing

ON THE SIDE

Traditional roasted veg; crispy potatoes, carrots, pumpkin (GF, DF, V)

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

Leaf & herb salad, buttermilk dressing (GF, DFO, V)

DESSERT

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

Little fruit mince pies (V)

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

CHRISTMAS DAY

VEGETARIAN MENU

STARTERS

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

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

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

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

MAINS

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

Christmas Wellington, veg jus (VE, DF)

ON THE SIDE

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

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

Leaf and herb salad, buttermilk dressing (GF, DFO)

DESSERT

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

New season cherries on ice (GF, DF)

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