

Artisan breads, butter, olive oil, to share on arrival.

1st Course

Antipasto e Cicchetti

An antipasto & Italian snacks plate. Choose from:

Meat & snacks

Prosciutto, bresaola, ham off the bone, w/ pear, parmesan, & rocket salad. Snacks of chorizo arancini, mac & cheese croquette, and chicken skewer.

Seafood & snacks

Cured salmon, chilled prawns, oysters, w/ fennel, orange, and radicchio salad. Snacks of prawn arancini, lime pepper squid, panko crumbed prawn.

Vegetables & snacks

Char-grilled & marinated vegetables, olives, cherry tomatoes, w/ a salad of watermelon, fetta, & mint. Snacks of vegetable spring roll, halloumi chips, and vegetable skewer.

Main Course

Choose from:

Christmas Roast (AGF)

Pork loin, turkey breast, pumpkin puree, steamed greens, rich gravy, cranberry sauce

Char-grilled porterhouse (medium) + Brisket Pie

Roasted sweet potato, cinnamon butter, red wine jus

Tasmanian Salmon fillet (AGF)

Oven Baked, asparagus, snow peas, pea veloute, pea shoots

Jumbo Mushroom Ravioli (v)

Roasted vine cherry tomatoes, parmesan emulsion, baby herbs

Your main meals will include accompanying sides to share for the table:

Potato bravas w/ lemon, thyme, & olive oil Summer garden salad

Desserts

Grazing desserts platter to share

Chocolate topped profiteroles, Christmas pudding truffles, macarons, assorted bite size cakes, tortes, biscotti, and slices, w/ summer fruits, & gourmet petit fours

Note: some items on this platter contain nuts, so please advise our staff if anyone has dietary or allergen concerns, as the kitchen can happily accommodate.







Christmas day

Adults \$125

Children - 12-15 \$70

(choose from adults menu)

Children - 4-11 (specialty kids menu) \$35

3 & under Free

