



CHRISTMAS DAY LUNCH

4 COURSE SET-MENU + BON BON PER PERSON

Adults: 298pp / Children: 78pp

VEGAN ENTREE/MAIN/DESSERT OPTIONS AVAILABLE ON REQUEST.

COURSE #1 - ARRIVAL

SHARED FOR THE TABLE

Woodfired Bread evoo & aged balsamic (v) (gf foccacia available)
Housemade Hummus (gf/v/vo)

COURSE #2 - ENTREE

CHOICE OF

Caviar Oysters (gf/df) (M) (6)
Kingfish Ceviche (M) (gf/df)
Roasted Watermelon (v)
Zucchini Flowers (v)
Salmon Sashimi (l) (df) (gf version available)
Sea Scallops (l) (gf)
Split King Prawns (A) (gf)
Grilled Avocado (v/gf) (vegan/df version available)

COURSE #3 - MAIN

CHOICE OF

Wagyu Sirloin MBS 9+ (gf)
Slow-Cooked Argentinian Asado Ribs, Charcoal-Finished
Half Lobster Spaghettoni (A) + \$18pp
Miso Glazed Glacier 51 Toothfish (l)
Ora King Salmon Fillet - New Zealand (l)
Singapore Chilli Style Prawns - Single Serve (A) (gf version available)
Quattro Cheese Tortellini (v)
Crab Spaghettoni (gf version available) (A)
Potato & Stracciatella Gnocchi (v)
Wagyu Beef Eye-Fillet MBS 9+ 200gr (gf)

SIDES

ONE SIDE DISH PER 2 GUESTS - CHOICE OF

Avocado Salad (ve/gf) OR **Thin Fries** (v) OR **Green Beans & Broccolini** (gf/v) .

COURSE #4 - DESSERT

CHOICE OF

Mango Trifle (v)
Steamed Vanilla Cheesecake (v)
Croissant Bread & Butter Pudding (v)
Chocolate Royale (v)

OPTIONAL ADD-ONS

SELECT ANY OPTIONAL ADDITIONS WHEN YOU MAKE YOUR RESERVATION

SHARED ENTREES

Sydney Rock Oysters Mignonette (gf/df) (A) + 48 / half dozen
Queensland Tiger Prawns & Seafood Sauce (gf/df) (A) + 38 / half kg

BEVERAGES

Premium - 2.5 Hr Beverage Package..... 88pp
Bottle Veuve Clicquot Ponsardin..... 180 / bottle

SEAFOOD CLASSIFICATIONS: Seafood Origin - A = Australian I = Imported M = Mixed

DIETARY NOTES

Gluten Free (gf) - Vegetarian (v) - Vegan (vegan) - Dairy Free (df)
Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten.
Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. We regret to inform customers with severe gluten sensitivity, such as coeliacs that we cannot guarantee a gluten-free environment due to potential cross-contamination.

*MENU SUBJECT TO CHANGE DEPENDENT ON SEASONAL AVAILABILITY OF INGREDIENTS

Special Christmas Day Set-Menu Only Available for lunch service on Friday 25th December 2026. The restaurant is closed for dinner service on Christmas Day.
3 Course Set Menu: Adults: \$298 pp* / Children: \$78 pp*. *Price per person already includes the 15% Public Holiday Surcharge.



KIDS MENU CHRISTMAS DAY MENU LUNCH 2026

CHILDREN UNDER 12 YEARS ONLY

3 Course Meal

COURSE #1 - ENTREE

CHOICE OF

Golden Cheese Arancini

crispy risotto balls filled with melted mozzarella, served with napoli dipping sauce (v)

Pop-Corn Chicken

with ketchup

COURSE #2 - MAIN

CHOICE OF

Crumbed Chicken Pieces

& chips with tomato ketchup

Crispy Fish & Chips

with tomato ketchup (A)

Spaghetti or Penne Pasta

with bolognese

or napoli sauce

or with butter sauce (v)

Gluten free pasta available on request

Pizza

Cheesy cheese pizza with "bunny ears" (v)

Ham & pineapple pizza with "bunny ears"

Ham & cheese pizza with "bunny ears"

Optional Kids Pizza Extras

Gluten Free Base +3 (No bunny ears on gluten free kids pizzas.)

Vegan Cheese +3

COURSE #3 - DESSERT

Ice-Cream Sundae

2 scoops vanilla ice-cream, chocolate sauce & chocolate flakes

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OPTIONAL ADD-ONS

ALCOHOLIC BEVERAGE PACKAGE

ALL ADULT GUESTS WITHIN EACH GROUP MUST HAVE A BEVERAGE PACKAGE.

Premium Package alcoholic

sparkling wine (choose one)

NV Astoria 'Butterfly' Prosecco, Treviso, Italy
NV Domain Chandon Brut, Yarra Valley, VIC

white wine (choose one)

Aquilani Pinot Grigio, Friuli, Italy
Domaine Christian Salmon Sancerre, Loire Valley, France
Scarborough Yellow Label Chardonnay, Hunter Valley, NSW

red wine (choose one)

Geoff Merrill 'G & W' Cabernet, Coonawarra / McLaren Vale, SA
Teusner 'Bilmore' Shiraz, Barossa Valley, SA
Conde Valdemar Roja Crianza Tempranillo, Rioja, Spain

rose wine

Triennes 'Mediterranee' Rose, Provance, France

beers

Coopers Premium Light 355ml, Adelaide, SA
(choose two)
Hawks 'Underdog' Lager mid strength 375ml Can, Sydney, NSW
Corona 330ml, Mexico
Stone & Wood Pacific Ale, 4.4%

non-alcoholic

Fresh Orange Juice, Coke, Coke Zero, Lemonade
Lemon, Lime & Bitters or Soda Lime & Bitters
San Pellegrino Sparkling & Aqua Panna Still Mineral Water

2.5 HRS - 88pp

