

CHRISTMAS MENU

2025

STARTER

Chicken liver parfait, pickled cherries, crisp bread GFO

Tomato & burrata salad, aged balsamic, fresh basil V/VEO/DFO/GF

Prawn, apple, celery & celeriac remoulade salad, lemon mayo,
tarragon GF/DF

MAINS

Roast pumpkin, cashew cream & caramelised onion parcel,
herb freekeh salad, citrus dressed leaves,
cranberry glaze V/VE/DF

Fisherman's catch DFO/GFO

Turkey & sage roulade, honey glazed carrots, duck fat potatoes,
parsnips, green beans, orange and cranberry relish, gravy

Scotch fillet 250g medium rare, spiced red cabbage, duck fat potatoes,
rocket, red wine jus (\$5.00 Steak surcharge) DFO/GF

TO FINISH

Christmas eton mess, fresh berries, lightly spiced whipped cream,
cranberry and raspberry coulis, crushed gingerbread crumb V/GFO

Traditional Christmas pudding, warm brandy custard V/GF

Mature cheddar cheese, water crackers, quince, honeycomb,
sliced apple V/GFO

2 course - \$85 per person | 3 course \$99 per person



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**I'M SO HUNGRY
I COULD EAT A HORSE**