



CHRISTMAS DAY MENU

SHARED ENTREE

honey glazed ham, whole tiger prawns,
smoked salmon, dill & caper vinaigrette,
spiced cauliflower, pomegranate,
macadamia nuts, green goddess dressing,
soft herb salad

MAIN COURSE CARVERY

roast pork & traditional turkey
pigs in blankets, cauliflower cheese,
roast potatoes, carrots, peas,
Yorkshire puddings, gravy

SHARED DESSERT

mini pavlovas, seasonal fruits
traditional Christmas pudding, custard
chocolate blondies

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.

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 | **I** – Imported | **M** – Mixed



CHRISTMAS DAY BEV MENU

WINE

MR MASON SPARKLING CUVÉE BRUT NV
DOTTIE LANE SAUVIGNON BLANC
HEARTS WILL PLAY ROSE
HENRY & HUNTER SHIRAZ CABERNET

BEER & CIDER

SWAN DRAUGHT
JAMES SQUIRE 150 LASHES
MAGNERS
GREAT NORTHERN SUPER CRISP

NON ALCOHOLIC

0% SPARKLING, WHITE & RED WINE
GUINNESS 0%, GREAT NORTHERN 0%
SOFT DRINKS & JUICES