Christmas MENU

Kids $60

Adults $190

IMPORTANT INFORMATION

3 x Course Lunch $190pp
Please note that drinks are not included and may be purchased separately.

Children $60pp
Children 13 years or older will have to order from the 3 x course lunch option.

Seating time for Christmas Lunch will be 12pm ONLY
All reservations will be a 4 hour seating. Restaurant closes at 4pm sharp.

To book you will be required to pay a $100 deposit
Your deposit is refundable up to 29th of November 2024. Cancellations after this date will forfeit any payments made.

Full payment and selection of entree, main, dessert and children's meals will be due on the 29th of November 2024 (no exceptions).
If this is not completed by this date management reserve the right to forfeit your reservation and book in the next customers on our waiting list.

Cancellations
Cancellations made before 29th November 2024 will receive a full refund. Cancellations made after this date will forfeit all payments made.

Changes to the Menu
No changes to the menu will be accepted.

Allergies
Our kitchen staff will endeavour to cater to all allergies that they can, please note that this may not be possible in all cases. All allergies must be informed of before the 29th of November so that we can continue with your booking.

To book for Christmas Day Lunch please call us on
03 5975 2007 or 0413 824 722

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ENTREES (CHOICE OF)

Seafood Plate
A selection of natural Pacific oysters, Australian king prawns, pickled octopus & salmon gravlax, served with brandy aioli & avocado salsa

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Heirloom Tomato & Goat's Cheese Salad
Vine-ripened heirloom tomatoes, crumbled goat's feta & pomegranates, topped with basil & cashew nut pesto

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Lamb Shoulder
Slow cooked garlic & rosemary lamb shoulder on a warm baguette, with a sticky port wine jus

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Scallops
Buttery pan-seared scallops on a parsnip puree, topped with a ciabatta & blood pudding crumble

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Peking Duck Salad
Peking duck breast served with a pear, red onion, cabbage & kewpie slaw

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MAINS (CHOICE OF)

Christmas Roast
Turkey breast served with ham off the bone, seasonal roasted vegetables & stuffing, with a cranberry demi

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Atlantic Salmon
Lightly grilled Atlantic salmon fillet served on saffron risotto with leeks, cherry tomatoes & baby spinach, drizzled with a balsamic reduction

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Potato Gnocchi
House made gnocchi tossed with roasted mixed mushrooms, in a creamy white wine & blue cheese reduction, with fried kale

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Porterhouse
Overnight roasted striploin, topped with a Moreton Bay bug tail, served on roasted chat potatoes & greens with a creamy garlic sauce

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DESSERTS (CHOICE OF)

Christmas Pudding
Traditional Christmas pudding served with brandy custard, strawberries & double cream

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Chocolate Mousse
Served on a chocolate biscuit tart, topped with ganache, double cream & berries

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Baked Cheesecake
Served with passionfruit, double cream & raspberry coulis

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Lemon Meringue Pie
Served with double cream & berries

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Affogato
Vanilla bean ice-cream, served with 2 shots of warmed Mr. Blacks cold brew coffee liqueur & honeycomb

Complimentary tea & coffee is offered with all desserts.

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KIDS MENU

Entrees (Choice of)

Mozzarella Sticks
Stringy mozzarella sticks with dipping sauce

Chicken Ribs
Sticky BBQ chicken ribs

Lamb Shoulder
Slow cooked garlic & rosemary lamb shoulder on a warm baguette, with a sticky port wine jus

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Mains (Choice of)

Christmas Roast
Turkey breast served with ham off the bone, seasonal roasted vegetables & stuffing, with a cranberry demi

Porterhouse
Overnight roasted striploin, served with chips & a side of tomato sauce

Ravioli
Tomato & cheese ravioli tossed in napoli and topped with grated parmesan

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Desserts (Choice of)

Christmas Pudding
Chocolate Mousse
Baked Cheesecake
Lemon Meringue Pie
Banana Split