

RYDGES

AUSTRALIA SQUARE

FESTIVE MENU

CELEBRATE THE SEASON OF
GATHERINGS AMID THE CITY LIGHTS

REFRESHINGLY LOCAL

RYDGES.COM

FESTIVE MENU

THREE COURSE MENU | \$115 PER PERSON
INCLUDING A GLASS OF SPARKLING WINE ON ARRIVAL

STARTER

Baguette with butter

ENTRÉE

Choose two to be served alternately

Roast Butternut Pumpkin Velouté

Classic Prawn Cocktail, with crisp salad (A)

Lightly Torched Salmon, with citrus dressing and dill (A)

Hand-Cut Wagyu Tartare

Stuffed Zucchini Flower, honey lemon cream cheese

MAIN

Choose two to be served alternately

Confit Duck Breast, truffle parmesan mash, red wine jus

Seared Salmon, parsnip purée, salmon roe (A)

Truffle Casarecce, mushroom, Gruyère cheese

Beef Striploin, buttered broccolini, silky mashed potato, red wine jus

DESSERT

Choose one

Yule Log

Christmas Pavlova

*Seafood Origin: (A) Australian, (I) Imported, (M) Mixed

Our menu may contain allergens, as food is prepared in a commercial 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.



FESTIVE MENU

ADD-ONS

PLATTERS

Sydney Rock Oysters, with condiments (per dozen)	48
Prawns, with condiments (per kg) (A)	50
Roasted Honey-Glazed Ham	55
Roast Turkey Roulade, with chestnut stuffing	58

SIDES

Per platter

Garden Salad	25
Waldorf Salad	28
Roasted Seasonal Vegetables	28
Roasted Potatoes	30

DRINKS

Christmas Berry Spritz	20
Festive Spiced Negroni	20

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