



Christmas Lunch 2026

Adults | \$185
Children Under 5 | \$45
Children 5-12 | \$95

CHRISTMAS FAVOURITES

Charcuterie Board
Selection of Cured & Smoked Meats, Marinated Vegetables
Selection of Cheese & Crackers
House-made Focaccia bread with Condiments

SEASONAL GARDEN

Heirloom Tomato, Bocconcini & Basil Pesto, Balsamic
Roasted Sweet Potato, Halloumi, Brown Rice & Arugula, Cumin Vinaigrette
Marinated Octopus, Potato, Cherry Tomato & Smokey Harissa Dressing
Garden Salad, Cucumber, Tomato, Onion & Italian Dressing

TREASURES OF THE SEA

Sydney Rock Oysters
Poached Ocean Prawns
Marinated Mussels
Dill Gravlax Salmon
Served with Cocktail Sauce, Mignonette Sauce, Tabasco, Dill Sour Cream & Lemon Wedge

LIVE CARVING

Maple Honey Mustard Glazed Ham

LIVE MIXED SEAFOOD PASTA STATION

Selection of Pasta Penne | Spaghetti | Orecchiette
Selection of Sauces | Neapolitan, Bechamel or Truffle
Condiments | Mixed Seafood | Mushroom | Garlic | Parmesan & Chilli Flake

DESSERT DELIGHTS

- Christmas Plum Pudding, Brandy Sauce, Maraschino Cherries
- Pavlovas, Vanilla Chantilly Cream, Berries Compote
- Selection of Cheesecake Chocolate & Vanilla Slices, Rocky Road
- Christmas Cake
- Fresh Fruit Platter

BBQ STATION

Rosemary & Pepper Crusted Beef Brisket with Peppercorn Sauce
Oven Roasted Turkey Breast with Home-made BBQ Sauce
Grilled Alaskan Pollock with Beurre Blanc Sauce
Accompaniments- Potato Gratin, Roasted Beetroot & Parsnip, Steamed Vegetables