

POWERHOUSE
HOTEL

TAMWORTH
BY RYDGES

Christmas Day Dining

P 02 6766 7000

E Reservations_powerhousetamworth@evt.com

A 248 Armidale Road, Tamworth NSW 2340

W powerhousetamworth.com.au

f /PowerhouseTamworth | **ig** @powerhousetamworth

#powerhousetamworth



Season's Eatings

Bubbles pouring, spirits soaring, Christmas Day is drawing near & we're hosting the festivities at The Powerhouse this year. Pull up a seat & tuck into a festive feast, because at The Powerhouse Tamworth, more is definitely merrier!

Indulge in Christmas creations crafted by our professional & experienced culinary team - serving up beloved classics & decadently festive desserts on Christmas Day Buffets in The Workshop Kitchen & Guy Kable Room.

Or elevate the occasion with an unforgettable Christmas Degustation Lunch Menu & sommelier curated matching wine course in Monty's.

Get in touch to secure your perfect Christmas Day lunch menu & venue - be quick as seats are filling fast.*

T 6766 7000 | Reservations_powerhousetamworth@evt.com

*LUNCH BOOKING CONDITIONS: Please note full payment is required by 30 November 2026. Cancellations after this date will result in a 100% cancellation fee.

Gift Card Bonus

Make spirits bright with our cheery Christmas bonus! For a limited time (until 30 November 2026), purchase a \$200 Powerhouse Gift Card & we'll gift \$250 in value! Yes that's \$50 extra on us!*

Alternatively, we offer open value gift certificates where you can pick your chosen amount to be redeemed at the hotel, restaurant or bar. To purchase, contact our friendly reception team on 6766 7000.

*Gift Card bonus cannot be redeemed on Christmas Day.





The Workshop Kitchen

Christmas Day Lunch Buffet

ANTIPASTI

Local
Sourdough **V**
Marinated Olives **GF V**
Hummus
Greek Feta
Marinated Peppers
Marinated Artichokes
Marinated Bocconcini
Cold Cuts
Cured Meats

COLD SEAFOOD

Sydney Rock
Oysters **GF A**
Queensland Prawns **GF A**
Balmain Bugs **GF A**
Mussels **GF I**
Smoked Salmon **GF I**

CONDIMENTS

Mignonette dressing **GF V**
Marie Rose sauce **V**
American spicy cocktail sauce **V**
Wasabi mayonnaise **GF V**
Horseradish cream
Ponzu dressing

ROASTS

Jack's Creek Beef
Chargrilled Scotch Fillet
House made jus, mustards, condiments **GF**
Crispy Porchetta
Apple jus **GF**
Pineapple Honey
Glazed Ham
Mustard, pickles **GF**
Cajun Roasted Quast Turkey
Thyme jus
Roast Salmon
Lemon cream sauce
Wood Grilled Lamb Rump
Lamb jus, mint sauce **GF**
Smoked Pork Ribs
Kansas BBQ sauce

HOT SEAFOOD

Seafood Paella **M**
Seafood Casserole **M**

SIDES

Panache of Vegetables **GF V**
Desiree Mash **GF V**

SALAD BAR

Selection of
Traditional Salads,
Sides &
Condiments

DRESSINGS

Caesar dressing
Red wine dressing
Balsamic vinegar
Asian dressing
Kangaroo Island EVOO

CHEESE

Selection of
Australian &
International
Cheese
Local
Sourdough,
muscatels,
nuts, seasonal
preserve **V**

DESSERTS

Warm Christmas
Pudding
Vanilla custard
Gingerbread
Tiramisu
Black Forest
Cherry Cake Trifle
Red Velvet Cake
Strawberry Bites
Seasonal Fruit
Platter **GF**
Chocolate Fountain
Sliced fruit,
berries, biscuits,
marshmallows

Adults \$259 per person | No Children 12yrs & under

V Vegetarian | **GF** Gluten Free | Seafood Origin | **A** Australian | **I** Imported | **M** Mixed

Guy Kable Room

Christmas Day Lunch Buffet

ANTIPASTI

Local
Sourdough **V**
Marinated Olives **GF V**
Hummus
Greek Feta
Marinated
Peppers
Marinated
Artichokes
Marinated
Bocconcini
Cold Cuts
Cured Meats

COLD SEAFOOD

Sydney Rock
Oysters **GF A**
Queensland Prawns **GF A**

Balmain Bugs **GF A**

Mussels **GF I**

Smoked Salmon **GF I**

CONDIMENTS

Mignonette dressing **GF V**
Marie Rose sauce **V**
American spicy
cocktail sauce **V**
Wasabi mayonnaise **GF V**
Horseradish cream
Ponzu dressing

ROASTS

Jack's Creek
Beef Roast Sirloin
House made jus,
mustards, condiments **GF**

Roast Turkey Roll
Thyme jus **GF**

Roast Lamb Shoulder
Lamb jus, mint sauce

Crispy Crackle
Roast Pork Belly
Apple sauce **GF**

Honey Glazed Ham
Mustard, pickles **GF**

Roast Salmon
Lemon cream sauce

HOT SEAFOOD

Seafood Casserole **M**
Prawn & Pineapple
Fried Rice **M**

SIDES

Panache of
Vegetables **GF V**
Desiree Mash **GF V**

SALADS

Green Leaf Salad
Red wine vinegar
dressing **GF V**

Summer
Vegetable Salad
Broccolini, peas,
green beans,
almonds, feta,
fresh herbs **GF V**

Greek Salad **GF V**

CHEESE

Selection of
Australian &
International
Cheese
Local
Sourdough,
muscatels,
nuts, seasonal
preserve **V**

DESSERTS

Warm Christmas
Pudding
Vanilla custard
Gingerbread
Tiramisu
Black Forest
Cherry Cake Trifle
Red Velvet Cake
Strawberry Bites
Seasonal Fruit
Platter **GF**
Chocolate Fountain
Sliced fruit,
berries, biscuits,
marshmallows

Adults \$239 per person | Children (12yrs & under) \$99 per child | Children 4yrs & under FREE

V Vegetarian | **GF** Gluten Free | Seafood Origin | **A** Australian | **I** Imported | **M** Mixed

Monty's

Christmas Day Degustation Lunch

Degustation Wine Pairing

Sip & savour sommelier curated wines that perfectly pair with each course of the Degustation Menu.

Reverence Sourdough Butter

Freshly Shucked Natural Oyster GF A

Oyster with Korean Dressing GF A

Peruvian Tuna Ceviche

Leche de tigre, burnt orange, crispy rice paper,
caviar, herb oil DF GF A

Palette Cleanser

Coconut & lychee sorbet, coconut strings, lime zest DF GF V

Smoked Duck Breast

House smoked duck, beetroot puree, roasted baby beets,
King Oyster mushrooms, blackberry jus GF

Jack's Creek Beef Eye Fillet

Fondant potato, charred eschalots, grilled asparagus,
pea puree, port wine jus GF

Black Forest Chocolate Mousse

Layers of rich chocolate, cherry compote,
kirsch chantilly cream, chocolate crumble, cherry sauce

Cheese

Selection of local & imported cheese,
quince paste, muscatels, walnuts, crispbread

Adults \$269 per person | No Children

2015 Pierre Gimonnet Paradoxe 1er Cru Brut Reims, France

2023 Topper's Mountain 'Keeper' Tempranillo Blanco
Tingha, NSW

2023 Deliverance Pinot Noir Waipara, New Zealand

2018 Yalumba FDR1A Cabernet Sauvignon Shiraz
Eden Valley, South Australia

De Bortoli Noble One Griffith, NSW

Chambers Rosewood Old Vine Rutherglen Muscadelle
Rutherglen, Victoria

Adults \$109 per person

V Vegetarian | GF Gluten Free | DF Dairy Free | Seafood Origin | A Australian