



Christmas Day Lunch

Glass of Sparkling

Hunter Valley Sourdough Ciabatta | Coppertree Farms cultured butter

To Start

Asparagus | pea, radish, onion, mixed cress

Wagyu & Brioche | mushroom, smoked salmon roe

2nd Course

Seafood Plate | natural oysters, yamba prawns, smoked salmon, seared scallop

3rd Course

Turkey Ballotine | sage & butter honey, heirloom carrots, asparagus, stock reduction

Berkshire Smoked Ham | peas, cabbage, mustard, parsley

Goats Curd | roasted baby beetroot, garden petite herbs

To Finish

Christmas Pudding | brandy crème anglaise, fresh cherries

Petit Fours & Chocolate

\$249.00 p/h

11.30am – 12pm – 12.30pm - Seating Times

Due to the nature of a set menu and the limited availabilities of our purveyors over this time, we are unable to make any alterations to the menu without 72 hours' notice in writing. We thank you and appreciate your understanding.