



CHRISTMAS

menu

1 COURSE - \$35PP
2 COURSE - \$44PP
3 COURSE - \$52PP

*all course options include a
complementary drink from the bar*

ENTREE

(shared)

*Cured meats, pickled veg, dip,
olives, arancini & breads*

MAINS

Main meal of choice

DESSERT

(shared)

*Cheese board & selection
of cakes and slices*

T&C'S:

Compulsory for groups of 15 or more guests and all guests must order from the Group Menu.

Final numbers and pre-order must be received 24 hours before your booking.

2 and 3 course options must be finalised 1 week prior to your booking.

No meals will be delivered until full payment is received, and we are told to start by the organiser.

Our Group Christmas Menu is available from mid November and replaces the Group Menu.



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menu

MAIN MEALS

PREMIUM GRADE PORTERHOUSE (GF)

Served on mash with slow roasted mushroom, broccolini and a red wine glaze

SMOKED BREAST OF TURKEY (GF)

Served with ham, rosemary salted potatoes, asparagus and a cranberry infused jus

ALE BATTERED HAKE

Served with golden chips, salad, tartare and lemon

PUMPKIN & ZUCCHINI FRITTATA (V, GF)

Served on herbed napoli sauce with broccolini

QUINOA CHICKEN SALAD (GF) (VO)

Charred chicken, quinoa, pumpkin, semidried tomato, baby spinach, asparagus, almond & lemon/olive oil dressing