Adult: $285pp • Children 10 & Under: $165
Glass of sparkling on arrival

UPGRADE your lunch with half a Tassie lobster
with sauces to compliment (pre order only, based on seasonal price)

AMUSE BOUCHE

Parmesan profiteroles
whipped goat's curd cranberry (gfo)

SHARED CHRISTMAS PLATTER TO START

Chicken and turkey koftas
cranberry tahini relish (gf)

Beetroot and gin cured salmon
capers, mustard leaves
and pepperberry crèma (a, gfo)

Chilled king prawns
served with house baked
focaccia and butter (a, gfo)

MAIN

Shared platters of

Turkey roulade
apricot and parsley stuffing,
with pomegranate jus (gf)

Honey glazed ham
with parsley and praline crust with a sticky
bourbon and cinnamon sauce (gf)

SIDES TO THE TABLE

Pinkeye potatoes
roasted in duck fat, rosemary salt (gf)

Roast butternut pumpkin
Lentils, rocket, sumac roasted red onion
and fetta crumb (gf)

Rocket and nectarine salad
halzelnuts, fennel, fetta crumble, chardonnay
orange dressing (gf)

DESSERT FOR ALL

Mini pavlovas
with basil whipped cream (gf)

Sweets to the table
Mini mocha tartlets, shortbread, mini fruit mince
pies and white chocolate, pistachio
and cranberry fudge (gfo)

(gf) gluten free • (gfo) gluten free option • (v) vegetarian • (vegan) vegan • (vgo) vegan option

Seafood
(a) Australian seafood • (i) imported seafood • (m) Australian & imported