



CHRISTMAS DAY 2025 4 COURSE SET MENU

ADULTS \$119PP | CHILDREN U12 \$45PP

CHRISTMAS SHARED PLATTER ON ARRIVAL

CHRISTMAS HAM, POACHED PRAWNS, NATURAL OYSTERS WITH MIGNONETTE, GRILLED VEGETABLES, OLIVES, MARINATED FETA, FOCACCIA, BUTTER, OLIVE OIL, BALSAMIC VINEGAR & DUKKAH

ENTRÉES

SELECT FROM:

CRISPY PORK BELLY

PUMPKIN PUREE & ANISE SOY CASTRIQUE, APPLE, RED RADISH & PICKLED FENNEL SLAW

HEIRLOOM TOMATOES & FIOR DI LATTE CHEESE

PESTO, BALSAMIC VINEGAR, EXTRA VIRGIN OIL, PICKLED SHALLOTS, BASIL (VEG OPTION)

MAINS

SELECT FROM:

APRICOT & PISTACHIO STUFFED TURKEY ROULADE

CRANBERRY JELLY, TURKEY GRAVY, ROASTED VEGETABLES, BABY POTATOES

ROASTED BEEF SIRLOIN (MEDIUM)

ROASTED VINE TOMATOES, SAUTÉED BROCCOLINI, ROASTED BABY POTATOES, STEAK AU POIVRE SAUCE, UMAMI BUTTER

CRISPY SKIN SALMON

QUINOA, ORANGE & CUCUMBER SALAD, POMEGRANATE, CURRANTS, TOMATOES, MINT, LEMON DRESSING, ROMESCO SAUCE

STUFFED PORTOBELLO MUSHROOMS

SAUTÉED WILD RICE, CAULIFLOWER, ZUCCHINI, ROMESCO SAUCE, BALSAMIC REDUCTION (VEG /VEGAN OPTION)

DESSERTS

SELECT FROM:

CHRISTMAS PUDDING

BANDY BUTTER, CRÈME ANGLAISE, VANILLA ICE CREAM, CHERRIES

SEASONAL FRUIT

WITH MANGO SORBET (VEGAN OPTION)

*NOTE: DIETARY REQUESTS (SUCH AS VEGAN) CAN BE CATERED FOR
PLEASE ADVISE OUR TEAM WHEN BOOKING.

T&C'S APPLY. ALL BOOKINGS ARE NON-REFUNDABLE. A \$50 PER HEAD DEPOSIT IS REQUIRED UPON BOOKING,
WITH FULL PAYMENT TO BE MADE BY MONDAY NOVEMBER 24. FOR BOOKINGS, PLEASE CALL 87252402.

MERRY



KIDS' MENU

CHRISTMAS DAY 2025

CHILDREN U12

MAINS

CHICKEN SCHNITZEL
WITH SALAD, CHIPS & GRAVY OR TOMATO SAUCE

BEEF SCHNITZEL
WITH SALAD, CHIPS & GRAVY OR TOMATO SAUCE

CHICKEN NUGGETS
WITH CHIPS & TOMATO SAUCE

ROAST TURKEY BREAST (GF)
ROASTED ROOT VEGETABLES, CIDER GRAVY, CRANBERRY SAUCE

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
BRANDY CUSTARD & VANILLA ICE CREAM

SUNDAE
CHOCOLATE, STRAWBERRY OR CARAMEL TOPPING
ON VANILLA ICE CREAM

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