

CHRISTMAS DAY LUNCH 2026
FOUR COURSE SET MENU | ADULTS \$129PP | KIDS U12 \$49PP

Shared Platter on Arrival

Christmas ham, smoked salmon, natural oysters with mignonette, grilled vegetables, olives, marinated feta, focaccia bread, butter, olive oil, balsamic vinegar & dukkah

Entrées

Choice of:

Grilled Spencer Gulf Prawns
with mango salsa & red coral salad

Crispy Pork Belly
butternut squash puree, anise soy caramel, apple & red radish slaw, pickled fennel

Mains

Choice of:

Roast Turkey
apricot & pistachio stuffing, cranberry sauce, turkey gravy,
roasted vegetables, baby potatoes

Roasted Beef Sirloin
sautéed broccolini, roasted baby potatoes with
red wine jus & umami butter

Crispy Skinned Barramundi
roasted cauliflower puree, sautéed greens, beurre blanc, herb oil

Desserts

Choice of:

Christmas Pudding
brandy butter, crème anglaise, vanilla ice cream, cherries

Dark Chocolate Mousse Cake
chocolate ganache, cherries, cream

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 23.

BOOKINGS ESSENTIAL ON 87252402

CHRISTMAS DAY
LUNCH 2026
KIDS U12 MENU

Mains

Choice of:

Chicken Nuggets

with chips & tomato sauce

Fish & Chips

with tomato sauce

Chicken or Beef Schnitzel

with chips & gravy

Roast Turkey

with roast potatoes & gravy

Desserts

Choice of:

Special Sundae

Vanilla ice cream with choice of topping
(Chocolate, Strawberry or Caramel)
with sprinkles, wafer sticks & a cherry on top

Christmas Pudding

with custard & vanilla ice cream

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CHRISTMAS DAY
LUNCH 2026
VEGAN MENU

Entrée

Marinated Heirloom Tomato & Peaches
on basil & cashew crèmeux & pickled shallots

Main

Twice Baked Roasted Butternut Squash
with quinoa salad, topped with tahini sauce & pomegranate seed

Dessert

Fresh cut fruit platter with lime sorbet

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