



CHRISTMAS

★ DAY MENU ★

ENTRÉE

Grazing Table

including a varied selection of seafood, charcuterie, and salads

MAIN PRE-ORDER REQUIRED

Roast turkey roll with nut & herb stuffing, pigs in blankets, garlic roasted potatoes, mixed vegetables, cranberry jelly, house gravy, Yorkshire pudding. GFO

O'Connor beef eye fillet with saffron mashed potato, crispy diced pancetta, broccolini, polenta cracker, port wine jus. GF

Skin on red emperor with asparagus risotto, sautéed clams, cherry tomato medley, roasted baby capsicum, spiced shortcrust shard. GFO

Zucchini filled sweet baby capsicum with shallots, burrata cheese, charred grilled heirloom tomatoes, leek and potato chips. GF V Vegan Option

DESSERT PRE-ORDER REQUIRED

Traditional Christmas pudding with hazelnut ice cream, lime & cherry crumble. GFO

Pistachio panettone with mascarpone & coffee creme, coconut, macadamia crunch.

Creamy limoncello panna cotta with fresh citrus & berries, chocolate puffed rice. GF LF V

ADULTS - 3 HOUR DRINKS PACKAGE - \$249PP

ADULTS - 3 HOUR SOFT DRINKS PACKAGE - \$199PP

CHILDREN (UNDER 12) - \$99PP

BOOKING AND PREPAYMENT REQUIRED



**— OLD —
COURTHOUSE**