

CHRISTMAS DAY *Menu*

ENTRÉE

SERVED SHARE STYLE TO THE TABLE

SPANISH STYLE FREMANTLE OCTOPUS^A

ROMESCO SAUCE, MANGO SALSA, POTATOES,
FRESH SALAD | GF

TRIO OF SLICED MEATS

D.O.C PROSCIUTTO CRUDO, WAGYU BRESAOLA,
TRUFFLE SALAMI | GF V

MEDITERRANEAN GARDEN PLATE

ROASTED SWEET CAPSICUM, BURRATA, BLACK
OLIVES, BABY TOMATOES, BASIL, SEEDS | GF

KING PRAWNS^A

HONEY & MUSTARD SEED DRESSING, ROASTED
PINEAPPLE, CORIANDER, CHILL, SHALLOTS | GF

HOUSE GARLIC FOCACCIA

WHIPPED SALTED BUTTER | V

**ADULTS + 3 HOUR ALCOHOLIC
DRINKS PACKAGE - \$259PP**

**ADULTS + 3 HOUR SOFT
DRINKS PACKAGE - \$209PP**

**KIDS + 3 HOUR SOFT DRINKS
PACKAGE - \$99PP - INC. SHARED
ENTREE, ROAST TURKEY &
CHOCOLATE BROWNIE**

MAIN

ROASTED TURKEY ROULADE

HERB STUFFING, PIG IN BLANKET, GARLIC ROASTED
POTATOES, SEASONAL VEGETABLES, CRANBERRY
JAM, HOUSE GRAVY, YORKSHIRE PUDDING | GFO

SURF & TURF,

FILET MIGNON, LOBSTER TAIL^A, MASH POTATOES,
BABY CARROTS, BROCCOLINI, SMOKED PARMESAN
SAUCE, CRISPY PANCETTA | GF

WILD KING FISH^A

SEAFOOD FREGOLA, CLAMS^A, MUSSELS^A, TUSCAN
KALE, YELLOW CAPSICUM, PUFFED BLACK RICE,
CAVIAR

EGGPLANT PARMIGIANA

SWEET POTATO, BURRATA MOUSSE, HEIRLOOM
TOMATO SAUCE, BASIL OIL, FRIED PASTA | V VEO

DESSERT

TRADITIONAL CHRISTMAS PUDDING

BAILEYS CREAM, STRAWBERRY JAM

VANILLA & CARDAMON CUSTARD TART

FRESH SEASONAL FRUITS, GINGER ICE CREAM

ITALIAN PISTACHIO PANETTONE

WHIPPED COFFEE CREAM, DARK
CHOCOLATE & MACADAMIA
CRUNCH

Prior booking,
payment and
order required

— OLD —
COURTHOUSE

