

Let us do the work for you on Christmas day,
Just sit back relax and have a glass of bubbles or
two

Tastes of Christmas Entrée Sharing Platter

Natural oysters w/ pink cider apple foam, crispy candy bacon
Fresh king prawn marinated in Cajun spice, spiced avocado, preserved lemon aioli,
coriander

Limoncello cured Atlantic salmon, black lava salt watermelon, watercress, feta
Cognac, mustard & maple glazed Christmas ham
Casalinga chicken & duck liver parfait,
Warm house bread, cranberry butter & Christmas chutney

Vegetarian Option

Steamed green wheat tabouli, roasted pickled and candied beets, feta panna cotta, chive
labneh rolled in smoked almonds

Choice of Mains

Roast turkey breast, blood orange, sage & macadamia stuffing, turkey jus
Slow Roasted Pork loin, Christmas dry rub, nashi apple sauce, pork pan drippings
Dried black bean roasted eye fillet, teriyaki jus, Yorkshire pudding

Vegetarian Option

Chestnut and date loaf, shallot thyme, Muscat relish

All served w/ traditional Christmas trimmings; thrice roast potatoes, cauliflower au
gratin, honey and cardamom roast carrots, roast sweet potato, minted peas

Dessert

Individual Christmas plates

Whisky soaked Fruit mince chocolate brownie
Christmas nougat, white chocolate, dehydrated cherries, glacé cherries, pistachio dust
Casalinga boozy Christmas pudding, simple Anglaise
Macerated black cherry shooter topped w/ toasted kirsch marshmallow

-Tea & Coffee -

- Adults \$130 - Minors (12-17yrs) \$80 - Under 12 \$35 -

Please note: alterations may be made to the menu prior to December
Please advise all dietary requirements when booking to ensure a seamless service on Christmas
day

NO BYO CHRISTMAS DAY