

# CHRISTMAS DAY SET MENU

## TO START

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FRESHLY SHUCKED OYSTER (GF, DF)  
Avruga Caviar, eschalot, Champagne vinegar

POACHED TIGER PRAWNS (GF, DF)  
iceberg lettuce, cocktail sauce, lemon

HONEY-GLAZED LEG HAM ON THE BONE (GF, DF)

GRILLED CIABATTA (VG, DF, GFO)  
hummus, catalana tomato

## MAIN EVENT

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TURKEY BALLOTINE (GF, DFO)  
prosciutto, mushroom, creamy potato mash, gravy

CRISPY SKIN SALMON FILLET (GF, DF)  
heirloom tomatoes, asparagus, micro basil, beurre blanc

WALDORF SALAD (V, VGO, DFO) contains nuts  
walnuts, shaved parmigiano

ROASTED TRUFFLE POTATOES (V, VG, DF, GF)

## SOMETHING SWEET

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THE WINERY PAVLOVA (V, GF) contains nuts  
new season fruit, Frangelico cream

All card transactions incur a service fee: VISA 0.9%, Mastercard 1.1%, American Express 1.3% A surcharge of 10% applies on Sundays & 15% on Public Holidays

DF = Dairy Friendly | GF = Gluten Friendly  
V = Vegetarian | VG = Vegan | O = Option



# CHRISTMAS DAY BEVERAGES

## BOTTLED BEER & CIDER

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James Boags Premium Light  
Kosciuszko Pale Ale  
Sydney Beer Co Lager  
Little Creatures Pipsqueak Apple Cider

## SPARKLING

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Alpha Box & Dice 'Tarot' Prosecco  
King Valley, SA

## WHITE WINE

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821 South Sauvignon Blanc  
Marlborough, NZ

Circa 1858 Chardonnay  
Central Ranges, NSW

## RED WINE

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T'Gallant Juliet Pinot Noir  
Mornington Peninsula, VIC

Wildflower Shiraz  
Margaret River, WA

## ROSE

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Marquis de Pennautier Rose  
Pays d'Oc, FR

## NON-ALCOHOLIC

### BEER

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Heaps Normal Quiet XPA

### WINE

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McGuigan Zero Alcohol Sparkling  
McGuigan Zero Alcohol Chardonnay  
McGuigan Zero Alcohol Rose  
McGuigan Zero Alcohol Shiraz

### SOFT DRINKS & JUICE

