TO BEGIN – FESTIVE PLATTER – TO SHARE

Fresh SA Oysters
Finger Lime

Australian Prawn Cocktail
Baby Cos, Marie Rose Sauce

Tasmanian Salmon Gravlax
Orange & Fennel Salad

Honey-Glazed Smoked Ham
Charred Pineapple Relish

Pomegranate & Quinoa Salad
Pumpkin, Cucumber, Mint, Feta & Lemon

Garlic Bread, Soft Rolls & Cultured Butter

MAINS – TO SHARE

Butter-Basted Turkey Roulade
Sage & Chestnut Stuffing, Cranberry Sauce, Honey-Glazed Carrots, Brussels Sprouts & Turkey Gravy

Slow-Roasted Lamb & Pork
Rosemary, Garlic & Honey Mustard, Roasted Chat Potatoes & Buttered Green Beans

Roasted NT Snapper
Macadamia Crust, Citrus Beurre Blanc & Charred Broccolini

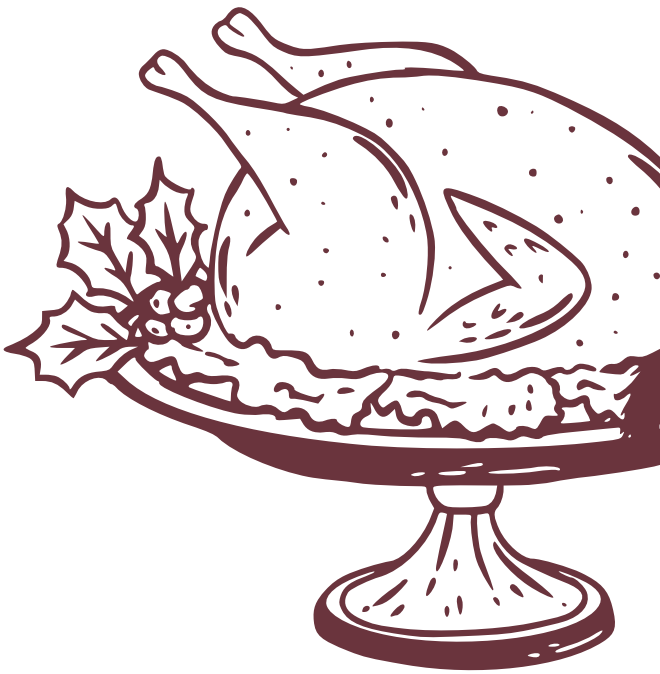
DESSERTS – TO SHARE

Traditional Christmas Pudding
Brandy Crème Anglaise

Coconut & Lime Panna Cotta
Pineapple & Toasted Coconut

Summer Pavlova
Darwin Mango, Passionfruit & Chantilly Cream

Chocolate & Cherry Yule Log
Dark Chocolate Ganache & Morello Cherry



Please note that we take every precaution when accommodating your special meal requirements. However, while some menu items may not include specific allergens as an ingredient, all our food is made in a facility that contains known allergens. Please be aware that not all ingredients are listed in the dish description.

(LG) Low Gluten (I) Imported Seafood (V) Suitable for Vegetarians