



Christmas Day Luncheon

To Start

(Shared)

Antipasto
Sopressa & prosciutto
Marinated vegetables,
parmesan Grissini

Entrée

(Individual)

Prawns & bugs w gem lettuce,
grilled nectarine & cocktail sauce

Main

(Served Individual)

Stanbroke Angus Eye Fillet 250g marble 3+
w red wine jus and horseradish cream

Shared Sides

Roast pumpkin and carrots
Roast Potatoes
Mixed Leaf salad

Dessert

(Served Alternate)

Passionfruit Pavlova w strawberries
White Chocolate and Berry Trifle

V: Vegetarian | GF: Gluten Free | DF: Dairy Free

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Your Hosts: Michael, John, Donny & Frank Gambaro. Executive Chef: Lukas McEwan

Our produce is delivered fresh and is subject to availability and change. Please be aware that our products either contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your waitperson. 15% surcharge applies on public holidays.



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Beverage Package

Sparkling on Arrival

Wine

Procecco Sparkling Crowded House Sauvignon Blanc

Tscharke Shiraz

Aperol Spritz

Beer

Peroni Nastro Azzurro

Peroni Leggera

Asahi

Non-Alcoholic

Selection of soft drink, juice, tea & coffee

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