CHRISTMAS & NEW YEAR

FESTIVE MENU PACKAGES 2026

Package 1	Package 2	Package 3	Package 4
$52 pp	**$59 pp**	**$62 pp**	**$69 pp**
Choose 2 mains and 1 dessert	Choose 2 mains and 2 dessert	Shared entrée and 2 mains	Shared entrée, 2 mains and 2 desserts

Additional menu selection: $8 per person

Minimum booking of 14 guests. All menu selections must be pre-ordered.
Alternative meal option available by prior arrangement.

SHARED ENTRÉES

Satay Prawns (GF)
Succulent prawns served with a rich and flavourful satay sauce.

Beetroot & Smoked Paprika Arancini (V)
Crispy golden arancini infused with earthy beetroot and smoky paprika.

Baba Ghanoush & Fresh Vegetable Crudités (VE, GF)
Smoky roasted eggplant dip served with crisp, fresh seasonal vegetables.

Roast Turkey, Caramelised Onion & Thyme Tartlets
Savoury pastry tartlets filled with tender roast turkey, sweet, caramelised onion and fragrant thyme.

DESSERTS

Christmas Panna Cotta
Silky-smooth panna cotta with a festive finish.

Mango Tiramisu
A luscious tropical twist on the Italian classic, layered with creamy mascarpone and refreshing mango flavours.

MAIN COURSES

Slow-Braised Pork Belly
Tender, slow-braised pork belly served with creamy parsnip purée, honey-glazed baby carrots and apple cider jus.

Sage, Mushroom & Cranberry Chicken Roulade
Succulent chicken roulade with sage, mushroom and cranberry, accompanied by roasted sweet potato, buttered asparagus and a creamy white wine and thyme sauce.

Grilled Sirloin Steak
250g grilled sirloin steak served with creamy potato mash, garlic-butter sautéed green beans and rich red wine jus.

Crispy-Skin Miso Barramundi
Perfectly cooked barramundi with crispy skin, roasted baby potatoes, shaved fennel and cucumber salad, miso-lime dressing, crispy shallots and chilli oil.

Roasted Pumpkin & Whipped Ricotta (V)
Roasted pumpkin with whipped ricotta, pearl couscous, baby spinach, toasted pepitas, pomegranate and lemon-herb dressing.

Add on: $7/p
Garden Salad / Rocket & parmesan Salad /
Green beans and Almonds / Chat potatoes

Good food, festive flavours and wonderful company. Celebrate Christmas with a memorable dining experience shared with family, friends and colleagues.

Dietary Key: GF – Gluten Free | V – Vegetarian | VE – Vegan

Please advise of any dietary requirements when placing your pre-order.
Dietary suitability should be confirmed with our team.

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