Festive Season Group Menu

2 course $73 | 3 course $91

ENTRÉE

House-made Soup of the Day
warm focaccia, butter

Beef Cheek Croquette
carrot top green salad, carrot ribbons, pomegranate, lemon vinaigrette, truffle aioli

Salt & Pepper Squid *HR* (I)
Mexican red aioli, chorizo and gherkin salsa, pea tendrils, lemon wedge

MAIN

Stuffed Turkey Roulade
parmesan potato pavé, roasted baby vegetables, sautéed mangetout, cranberry chutney, port wine jus

Steak Frites *H*
250g MSA grain-fed scotch fillet, shoestring fries, frisée salad, sauce Diane

Market Fish *H* (M)
pumpkin purée, polenta fritta, pickled fennel, tomato sugo jam, lemon wedge

Eggplant Parmigiana *V,H*
herbed crumble, herb lemon Israeli cous cous, grilled artichoke

DESSERT

Warm Christmas Pudding *V*
brandy crème Anglaise, sour cherry compôte, vanilla bean ice cream

White Chocolate Crème Brûlée *V,H*
fregolotta, fresh berries, smashed wedding crumb, berry sorbet

Apple & Cinnamon Tart *V,H*
caramel mascarpone Chantilly cream, mixed berry compôte, cinnamon crumble

Sticky Date Pudding *V,H*
salted caramel sauce, chocolate crumb, vanilla ice cream

V Vegetarian | H Halal | HR Halal on Request

Seafood Origin (A) Australian (I) Imported (M) Mixed

ALLERGEN NOTIFICATION

If you have a food allergy or dietary requirement, please inform our staff before placing your order so that we can provide further information and assist wherever possible. While every care is taken in the preparation of our food and beverages, we cannot guarantee that any menu item is completely free of allergens. Products used in our kitchen may contain or come into contact with peanuts, tree nuts, sesame, eggs, milk, wheat, soy, fish, shellfish & other potential allergens

Menu items subject to change according to seasonality/availability. Public Holiday surcharge 15%
Available from **27 November to 31 December 2026**