

CHRISTMAS MENU 2025

OYSTER UPGRADE

Appellation Sydney rock oysters, mignonette dressing, lemon (\$8 per oyster)

CHILLED PRAWN UPGRADE

Cooked and chilled tiger prawns with lemon and cocktail sauce (Choice of: 500gm or 1kg at MP)

Sourdough bread roll and unsalted butter

ENTRÉE (ALTERNATE SERVE)

Roasted duck breast, burnt orange purée, pickles and sherry vinaigrette (df,gf)

La Stella burrata, heirloom tomato, apple balsamic and toasted bread

MAIN (CHOICE OF ONE)

Harissa marinated Lamb back strap, roasted pumpkin, chimichurri and jus (df,gf)

Slow roasted turkey breast, cranberry and sage stuffing, vichy carrot, braised onion, butter roasted potatoes and jus (gf)

Pan roasted Humpty Doo Barramundi, cauliflower purée, grilled corn salsa and salsa verde (gf)

DESSERT (ALTERNATE SERVE)

Traditional Christmas pudding, brandy anglaise and cherries

Christmas Pavlova - Whipped vanilla Chantilly, toasted almonds and macerated berries (gf)

(To Share) Fruit mince pies



CHRISTMAS BEVERAGE LIST

Christmas themed Cocktail or Mocktail on arrival

COCKTAIL - HARBOURFRONT KRINGLE

Tequila, Grenadine, and watermelon, topped with Italian Raspberry Sparkling Wine (Garnished with rosemary and mint)

MOCKTAIL - LIME & MINT SODA

Mint and lime crushed over ice and topped with soda water

SPARKLING WINE

Santa Margherita Prosecco, Valdobbiadene Italy First Creek Botanica Cuvee, NV Australia

WHITE WINE

Santa Margherita Pinot Grigio, Valdobbiadene Italy Motley Cru Chardonnay, King Valley, VIC Ate Sauvignon Blanc, Southeastern Australia

RED WINE

Cloud St. Pinot Noir, Multi-Regional, NSW
First Creek Botanica Cabernet Sauvignon, Multi-Regional, NSW
Head 'Head Red' Shiraz, Barossa Valley, SA

ROSÉ

Ultimate Provence Rose, FR

HOUSE SELECTION BEER & SOFT DRINKS

150 Lashes Pale Ale, Sydney, James Squire 'Orchard Crush' (Apple Cider), James Squire Zero %, James Boag Premium Light, TAS, Peroni (Lager), Italy

Coke, Coke Zero, Sprite, Dry Ginger Ale, Orange Juice, Apple Juice, Pineapple Juice, Sparkling Water