

# **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)

Assorted Bread Rolls

### **ENTRÉE (ALTERNATE SERVE)**

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

La Stella burrata, heirloom tomato, apple balsamic and toasted bread (v)

### 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

Pan roasted Humpty Doo barramundi, cauliflower puree, 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**

Cavaliere d'Oro Prosecco, NV Italy

### WHITE WINE

Cloud St Pinot Grigio 2024

### **RED WINE**

Hay Shed Hill Vineyard Cabernet Merlot

### **HOUSE SELECTION BEER & SOFT DRINKS**

Kirin Ichiban, Peroni, James Boags Premium Light

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