Christmas DAY LUNCH



OPTIONAL OYSTER UPGRADE

Sydney rock oysters, mignonette dressing, lemon (gf,df) A
$8 per oyster

CHILLED PRAWN UPGRADE

Cooked and chilled tiger prawns with lemon
and cocktail sauce (gf,df) A
500gm MP | 1kg MP

TO START

Warm pita bread
Mixed olives with cinnamon, lemon, chilli and garlic (vg,v,gf,df)
House made taramasalata and salmon roe (df)
Melitzanosalata - smoked eggplant and garlic (df,gf,vg)
Tzatziki - cucumber, dill and yoghurt (gf,v)
Tirokroketes
Spanakopita

MAIN TO SHARE

Whole lamb on the spit with lemon potatoes
Greek style roast pork with honey sauce
Baked snapper fillet, tomato, onion, capers, caperberry, extra virgin olive oil, lemon and herbs
Greek meatballs, roasted tomato and feta sauce

SIDES TO SHARE

Dakos Cretan salad
Barley rusk topped with chopped tomato, crumbled feta and oregano (v)

DESSERT ALTERNATE SERVE

Karidopita - Greek walnut cake with syrup and vanilla cream
Milopita - Greek apple pie

GREEK COFFEE & BISCUIT

Melomakarona

(gf) gluten-free (df) dairy-free (nf) nut free (hf) halal friendly (A) Australian seafood origin

A 15% public holiday surcharge applies to additional food & beverage purchases made on the day.

Beverage PACKAGE



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

This is a sample menu. A 15% public holiday surcharge applies to additional food & beverage purchases made on the day.