

## Christmas Day Three Course Set Menu

Pre-order of oysters and caviar are available. Please contact the team for more details.

### Set Menu (below)

\$110 per adult

*Your choice of one from each course.*

#### ENTRÉE

Smoked Ham (GF) (VGN)\*

With Horseradish, Jus Gras And Pork Crackle

Prawn Cocktail (VEG) (GF)\*

With Avocado Mousse, Jalapeño, Baby Cucumber, Coriander And Pangratatto

Caprese Salad (VEG) (VGN)\*

Heirloom Tomato, Burrata, Basil Fennel And Cabernet Dressing

#### MAINS

Roasted Beef Sirloin (GF)

With Potato Gratin, Grilled Onions And Beef Jus

Turkey Porchetta (GF)

With Preserved Cherries, Soft Herbs And Cranberries Sauce

Grilled Rock Flathead (GF)

With Mussels, Beurre Blanc, Salmon Caviar And Herb Salad

Spring & Summer Vegetable Tart With Goats Curd (V) (GF)\*

#### DESSERT

Strawberry Pavlova

Vegan Colada

Cherry Tart

### Children's Menu

\$30 per child

*Your choice of one from entrée and main.*

#### ENTRÉE

Beef Sliders

Fried Chicken Tenders

Smoked Ham

#### MAINS

Fish And Chips

Kids Pasta  
(Napoli Or Butter & Cheese)

Steak And Chips

#### DESSERT

Vanilla Ice Cream With  
Sprinkles And Chocolate Syrup

(VEG) - Vegetarian (GF) - Gluten Free (VGN) - Vegan

\*If you see an asterisk symbol please ask your waiter for that specific requirement

To confirm your booking a 50% deposit is required with full pre-payment 14 days prior to the day of dining. Any dietaries are requested to be advised no later than 13th Dec. Any requests after this date aren't able to be guaranteed. Menu is subject to change based on seasonal and market availability. Apart from the above, standard Saros terms & conditions will apply.

