

- Chef's Specials -

- Entrée -

FESTIVE TURKEY & HERB-STUFFED CROQUETTES 17

GOLDEN, CRISPY CROQUETTES FILLED WITH TENDER TURKEY, FRESH HERBS & CREAMY SEASONINGS. SERVED WITH A ZESTY SRIRACHA MAYO.

- Mains -

MAPLE-GLAZED DARLING DOWNS CHRISTMAS HAM 30

SUCCULENT LOCALLY SOURCED MAPLE-GLAZED HAM PAIRED WITH HONEY-ROASTED CARROTS, TOPPED WITH CANDIED WALNUTS & CREAMY GOATS CHEESE. SERVED WITH ROSEMARY-ROASTED POTATOES & A SIDE OF TANGY HONEY MUSTARD SAUCE.

CHRISTMAS TURKEY DELIGHT 28

FRESH AUSTRALIAN TURKEY GROUND IN-HOUSE & INFUSED WITH A BLEND OF FESTIVE HERBS & SPICES. FORMED INTO SAUSAGES, PERFECTLY GRILLED & SERVED WITH CRANBERRY SAUCE, CREAMY MASH & CHARGRILLED BROCCOLINI.

WRAP SAUSAGES IN BACON BLANKETS +5

FESTIVE CRUSTED HUMPTY DOO BARRAMUNDI 36

CRANBERRY & THYME-CRUSTED BAKED BARRAMUNDI, BALANCED WITH A REFRESHING FATTOUSH SALAD DRIZZLED WITH A TANGY SUMAC DRESSING. SERVED ALONGSIDE CREAMY SWEET POTATO MASH & BÉARNAISE SAUCE.

- Dessert -

CHRISTMAS PLUM PUDDING 11

FRESH PLUM PUDDING SERVED WARM WITH RICH BUTTERSCOTCH SAUCE, CRISP CHOCOLATE CHIP BISCUIT & A DOLLOP OF VELVETY CRÈME CHANTILLY. GARNISHED WITH FRESH STRAWBERRIES.

ADD SCOOP OF VANILLA ICE CREAM +3

- Cocktail -

LIFE'S A PEACH 18

A REFRESHING BLEND OF KRAKEN RUM & PEACH SCHNAPPS, PERFECTLY BALANCED WITH CRISP LEMONADE & A TOUCH OF HOUSE-MADE PEACH TEA SYRUP.

