



Christmas Day Lunch Menu 2021

5 Course with 4 wines

25th December 11.30am - 3.30 pm

\$180 per person

Home cured duck Ham with quail egg, toasted focaccia, apple balsamic

Veuve D'Argent Rosé Brut

110 mls

Serrano wrapped Arctic Cod, french lentils and crustacean sauce.

De Grendal Chardonnay

110 mls

Lamb cutlet, celeriac, broken peas and pickled onions, mint

De Grendel Pinotage

110 mls

Lemon Thyme Scented Turkey, Macadamia fig loaf, sweet potato puree, smoked kipfler potatoes and rosellas

Tatachilla Pale Moon Merlot

110 mls

Dark Chocolate Marquise, Almond toffee, raisins

Please indicate if there are any dietary requirements

Terms and conditions apply

No vouchers of any kind can be used