

YULEFEST MENU

BREADS

Warm sourdough, wholemeal,
multigrain rolls

SOUP

Chickpea soup with Swiss chard

SEAFOOD

King prawns

Sydney rock oysters

Smoked local trout

Cured salmon

Condiments

Lemon & lime with cocktail sauce

SALADS

Brussels sprouts salad with apple & walnut

Roasted beet & winter squash salad
with roasted pinenuts

Winter persimmon & pomegranate salad

Market garden salad

Red & green leaf lettuce

Shredded carrots, sliced cucumbers,
cherry tomatoes

Sliced, coloured capsicum

PLATTERS

House grilled & marinated roasted vegetables

Selection of cured meats, Australian cheese,
& homemade dips with grilled ciabatta bread

CARVERY

Old fashioned, honey glazed ham

Roasted turkey with cranberry & pistachio farce

Selection of condiments

HOT SELECTION

New England lamb bake

Fennel & rosemary beef with
creamy mushroom sauce

Seared salmon on wilted warrigal greens
& sauce remoulade

Farro risotto with walnut cream &
roasted butternut squash

Seared radicchio & roasted beets

Potato & parsnip gratin

CHILDREN'S SELECTION

Mac & cheese

Chicken nuggets

Spaghetti bolognaise

Fish bites & fries

DESSERT

English toffee

Christmas pudding with brandy sauce

Bread & butter pudding

Classic yule log

Vanilla brûlée

La Befana cake

Salted caramel brownie truffles

Maple pecan short breads

Roasted chestnut cookies

Menu subject to change without notice due to product availability.

Our menu and kitchen contain multiple allergens and foods which may cause intolerances. We will make every effort to accommodate dietary requirements. However, due to our shared production and service environment, we cannot guarantee the complete absence of allergens or ingredients that may cause intolerance. Please inform our team if you have a food allergy or intolerance.