
CHRISTMAS DAY MENU

FEAST & 3 HOUR BEVERAGE PACKAGE \$270 PER PERSON

SNACKS ON ARRIVAL

Freshly shucked oysters, mango hot sauce (gf, df)

Fraser Island spanner crab, avocado mousse, quinoa cracker (gf)

Raw scallop, corn & ginger cream, pork crackling, shiso (df)

CHRISTMAS MUST HAVES

Sourdough, cultured butter (v)

Pineapple & maple glazed Christmas ham (gf, df)

Queensland tiger prawns, Duck's cocktail sauce (gf, df)

ENTREES (SELECT ONE)

Heirloom tomatoes, macadamia cheese, green tahini, toasted buckwheat (gf, df, vg, n)

Moreton Bay bugs, fermented chilli butter, roasted corn (gf)

Kangaroo tartare, pickled quandong, Davidson's plum mayo, mountain pepper & olive brik pastry (df)

MAINS (SELECT ONE)

Roasted cauliflower salad, black garlic, sorghum, pickled grapes, hazelnuts, herbs (vg, gf, n)

John Dory, fermented chilli hot sauce, corn puree, pickled jalapeno, herbs (gf)

Braised lamb shoulder, green tahini dressing, quinoa tabbouleh, herbs (gf)

Porchetta, apple & miso puree, slow roasted onions, pickled pear & mint salad (gf, df)

SIDES

Roasted garlic & rosemary potatoes (vg)

Cos, marinated zucchini, eschallots, citrus dressing, pangrattato (gf, df, vg)

DESSERT

Chocolate parfait, Christmas spiced crumb, summer fruits (n)

Coconut sorbet, roasted pineapple, lemongrass & ginger granita, mango salsa (gf, df, vg)

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS

Please advise of dietary requirements at least 7 days prior to your booking.

Bookings are essential and pre-payment is required.

Please note this package is sold on a no refund or exchange basis.

*Special event booking fee applies.

CHRISTMAS DAY VEGAN MENU

FEAST & 3 HOUR BEVERAGE PACKAGE \$220 PER PERSON

SNACKS ON ARRIVAL

Marinated olives, lemon, chilli, garlic, bay (gf, df, vg)

Quinoa cracker, spring peas & herbs, pepita butter (gf, df, vg)

Pumpkin hummus, balsamic & wattleseed glazed pepitas, smoked olive oil,
crispy leeks, sourdough (df, vg)

CHRISTMAS MUST HAVES

Sourdough, olive oil (vg)

Pineapple, maple & miso glazed eggplant (gf, df, vg)

ENTREES

Heirloom tomatoes, macadamia cheese, green tahini, toasted buckwheat (gf, df, vg, n)

MAIN

Roasted cauliflower salad, black garlic, sorghum, pickled grapes, hazelnuts, herbs (vg, gf, n)

SIDES

Roasted garlic & rosemary potatoes (v)

Cos, marinated zucchini, eschallots, citrus dressing, pangrattato (gf, df, vg)

DESSERT

Coconut sorbet, roasted pineapple, lemongrass & ginger granita, mango salsa (gf, df, vg)

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS

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CHRISTMAS DAY BEVERAGE PACKAGE

SPARKLING

Hentley Farm Blanc de Noir, Barossa Valley, SA 2021

WINE

Blind Corner 'Blanc, Chenin Blanc, Sauvignon Blanc, Margaret River, WA, 2020

Quealy 'Mandi', Pinot Grigio, Mildura, VIC, 2020

Thousand Candles 'Gathering Fields Rosé', Pinot Noir, Yarra Valley, VIC, 2019

Quealy 'Mandi', Sangiovese, Mildura, VIC 2020

Blind Corner 'Rouge', Cabernet Sauvignon, Merlot, Shiraz, Margaret River, WA, 2020

DESSERT WINE

Soumah 'Frizzante d'Soumah', Brachetto, Yarra Valley, VIC, 2019

BEERS

Newstead Brewing Co. '3 Quarter Time' Session Ale 3.4%, QLD

Stomping Ground 'Laneway' Lager, 4.7%, VIC

Young Henrys 'Newtown' Pale Ale 4.8%, NSW

Willie Smith's Organic Apple Cider 5.4%, TAS

NON - ALCOHOLIC

Noperol Spritz - Lyre's Italian spritz, orange, lemon, soda

Ambrosia Fizz - Grapefruit shrub, vanilla, orange blossom, lemon, soda

Cold pressed juice

Capi cola, soda, ginger ale

Tea & coffee

DUCKLINGS CHRISTMAS DAY LUNCH

\$90 PER CHILD (4 - 12 YEARS)

SNACKS

Chilled prawns, cocktail sauce (gf, df)

ENTREE

Warm Christmas ham rolls (df)

MAINS

Napoli sauce pasta, parmesan cheese (v)

DESSERT

Chocolate mousse, strawberries & cream (gf, v)

Gingerbread man (v)

BEVERAGES

Selection of soft drinks & juices

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NEW YEAR'S EVE MENU

FIRST SEATING

\$175 PER PERSON INCLUDES BUBBLES ON ARRIVAL

SNACKS ON ARRIVAL

Raw scallop, avocado, finger lime (gf)

Freshly shucked oysters, mango hot sauce (gf, df)

Chilled Moreton Bay bugs, blue swimmer crab, chilli mayo (df)

Sourdough, cultured butter (v)

ENTREES (SELECT ONE)

Heirloom tomatoes, stracciatella, green tahini, toasted buckwheat (gf, v, n)

BBQ Queensland prawns, confit chilli, avocado mousse, charred greens (gf)

Beef kofta, eggplant labneh, sumac onions, parsley, flatbread

MAINS (SELECT ONE)

Harissa pumpkin, cashew cream, lentils, mint, coriander, fresh peas, red onion,
herb dressing (gf, df, vg, n)

John Dory, potato gnocchi, green pea, asparagus, salsa verde, charred lemon

Lamb shoulder, grilled zucchini, chickpea & raw zucchini salad, hot sauce, charred lemon (gf, df)

SIDES

Roasted garlic & rosemary potatoes (gf, v)

Cos, marinated zucchini, eschallots, citrus dressing, pangrattato (gf, df, vg)

DESSERTS (SELECT ONE)

Spiced chocolate mousse, pickled berries, smoked pecan crunch, liquorice, tarragon (gf, v, n)

Coconut sorbet, roasted pineapple, lemongrass & ginger granita, mango salsa (gf, df, vg)

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NEW YEAR'S EVE MENU

SECOND SEATING

3 COURSES & 3 HOUR BEVERAGE PACKAGE \$250 PER PERSON

SNACKS ON ARRIVAL

Raw scallop, avocado, finger lime (gf)

Freshly shucked oysters, mango hot sauce (gf, df)

Chilled Moreton Bay bugs, blue swimmer crab (df)

Sourdough, cultured butter (v)

ENTREES (SELECT ONE)

Heirloom tomatoes, stracciatella, green tahini, toasted buckwheat (gf, v, n)

BBQ Queensland prawns, confit chilli, avocado mousse, charred greens (gf)

Beef kofta, eggplant labneh, sumac onions, parsley, flatbread

MAINS (SELECT ONE)

Harissa pumpkin, cashew cream, lentils, mint, coriander, fresh peas, red onion,
herb dressing (gf, df, vg, n)

John Dory, potato gnocchi, green pea, asparagus, salsa verde, charred lemon

Lamb shoulder, grilled zucchini, chickpea & raw zucchini salad, hot sauce, charred lemon (gf, df)

SIDES

Roasted garlic & rosemary potatoes (gf, v)

Cos, marinated zucchini, eschallots, citrus dressing, pangrattato (gf, df, vg)

DESSERTS (SELECT ONE)

Spiced chocolate mousse, pickled berries, smoked pecan crunch, liquorice, tarragon (gf, v, n)

Coconut sorbet, roasted pineapple, lemongrass & ginger granita, mango salsa (gf, df, vg)

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS

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NEW YEAR'S EVE VEGAN MENU

FIRST SEATING

\$125 PER PERSON INCLUDES BUBBLES ON ARRIVAL

SECOND SEATING

\$200 PER PERSON INCLUDES & 3 HOUR BEVERAGE PACKAGE

SNACKS ON ARRIVAL

Marinated olives, lemon, chilli, garlic, bay (gf, df, vg)

Quinoa cracker, spring peas & herbs, pepita butter (gf, df, vg)

Pumpkin hummus, balsamic & wattleseed glazed pepitas, smoked olive oil, crispy leeks, sourdough (df, vg)

SNACKS

Sourdough, olive oil (vg)

Pineapple, maple & miso glazed eggplant (gf, df, vg)

ENTREES

Heirloom tomatoes, macadamia cheese, green tahini, toasted buckwheat (gf, df, vg, n)

MAIN

Roasted cauliflower salad, black garlic, sorghum, pickled grapes, hazelnuts, herbs (vg, gf, n)

SIDES

Roasted garlic & rosemary potatoes (vg)

Cos, marinated zucchini, eschallots, citrus dressing, pangrattato (gf, df, vg)

DESSERT

Coconut sorbet, roasted pineapple, lemongrass & ginger granita, mango salsa (gf, df, vg)

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS

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DUCKLINGS NEW YEAR'S EVE

\$90 PER CHILD (4 - 12 YEARS)

SNACKS

Chilled prawns, cocktail sauce (gf, df)

ENTREE

Warm Christmas ham rolls (df)

MAINS

Napoli sauce pasta, parmesan cheese (v)

DESSERT

Chocolate mousse, strawberries & cream (gf, v)

Gingerbread man (v)

BEVERAGES

Selection of soft drinks & juices

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS

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*All card payments will incur a 1.5% booking fee.

NEW YEAR'S EVE BEVERAGE PACKAGE

SPARKLING

Vinea Marson, Prosecco, Heathcote, VIC, 2020

WINE

Blind Corner 'Blanc, Chenin Blanc, Sauvignon Blanc, Margaret River, WA, 2020

Mac Forbes, Chardonnay, Yarra Valley, VIC, 2018

Château Peyrol, Grenache Blend, Provence, FR, 2019

Quealy 'Mandi', Sangiovese, Mildura, VIC, 2020

Ottelia, Cabernet Sauvignon, Coonawarra, SA, 2014

DESSERT WINE

Soumah 'Frizzante d'Soumah', Brachetto, Yarra Valley, VIC, 2019

BEERS

Newstead Brewing Co. '3 Quarter Time' Session Ale 3.4%, QLD

Stomping Ground 'Laneway' Lager, 4.7%, VIC

Young Henrys 'Newtown' Pale Ale 4.8%, NSW

Willie Smith Organic Apple Cider 5.4%, TAS

NON - ALCOHOLIC

Noperol Spritz - Lyre's Italian spritz, orange, lemon, soda

Ambrosia Fizz- Grapefruit shrub, vanilla, orange blossom, lemon, soda

Cold pressed juice

Capi cola, soda, ginger ale

Tea & coffee