



CHRISTMAS DAY LUNCH

FESTIVE SHARED PLATTERS • CHRISTMAS 2026

TO BEGIN

Festive Bread Selection

A selection of freshly served breads accompanied by hummus, whipped butter and sundried tomato pesto.

TO SHARE

Crispy Duck Leg Confit

Succulent duck leg confit with beautifully crisp skin, paired with sweet caramelised pineapple.

Blue Cod Mousse–Stuffed Calamari

Delicate blue cod mousse filled calamari, gently steamed in a fragrant herb and lime broth, served with a silky coconut, capsicum and palm emulsion.

Goat Cheese & Spinach Tartlets

Buttery savoury tartlets filled with goat cheese and spinach, finished with quince jam and roasted walnuts.

THE CHRISTMAS TABLE • MAINS

Roasted Wagyu Beef Ribeye

Roasted Wagyu beef ribeye served with thyme and Pinot jus, braised onions and golden scalloped potatoes.

Orange-Glazed Ham from the Bone

Festively glazed ham carved from the bone, served with creamy kumara purée and an apple and cranberry sauce.

Chicken Wellington

Tender chicken wrapped in golden pastry, accompanied by baby carrots, broccolini and a luscious creamy corn sauce.

Ratatouille Wellington

A beautifully layered vegetable Wellington served with vibrant chimichurri sauce.





CHRISTMAS DAY LUNCH

FESTIVE SHARED PLATTERS • CHRISTMAS 2026

SHARED SIDES **Classic Greek Salad**

Crisp seasonal salad with the fresh, vibrant flavours of a traditional Greek-style preparation.

A SWEET CHRISTMAS FINALE

BUFFET SELECTION

Traditional individual Christmas Pavlova

Crisp meringue layered with softly whipped cream, fresh strawberries and vibrant passion fruit.

Christmas Sticky Toffee Pudding

Warm, indulgent sticky toffee pudding served with a luscious salted caramel sauce.

Tiramisu

A classic Italian-inspired tiramisu with rich coffee and creamy mascarpone flavours.

Fruits Salad

A refreshing selection of seasonal fresh fruits.

Selection Ice Cream

A selection of ice creams.

Please advise our team of any dietary requirements or allergies.

