CHRISTMAS LUNCH 2026

AMUSE-BOUCHE

Velouté of Cauliflower (GF)

Creamy cauliflower soup infused withchive and parmesan crisp.

FIRST COURSE

Pressed Ham Terrine (GF, DF)

Slow cooked ham hock with piccalilli relish and garlic crouton

SECOND COURSE

Lobster Ravioli

House made saffron pasta filled with tender lobster,
served with creamy bisque

MAIN COURSE

Slow Roast Lamb Rump (DF)

Herb crusted lamb rump served with traditional Boulangère potato,
baby carrot, peas, and roast onion.

DESSERT

Festive Cold Nougat Souffle (GF)

A delicate nut and fruit cold souffle topped with raspberry ice-cream.

$189

GF - Gluten Free | DF - Dairy Free | VG - Vegetarian