



## LUNCH & DINNER

# Christmas MENU

25th December 2026

Rye Sourdough & Truffle Butter \*

Pacific Oysters 6 Pieces Natural with Champagne Mignonette

**12 piece + 30**

**Or**

Queensland Spanner Crab Entremet, Avocado Salsa, Lemon Myrtle Dressing

Wagyu Beef Eye Fillet

Pea & Mint Purée, Caramelised Root Veg

Cognac & Wine Jus Reduction

Sweet Potato Sorbet, Toasted Walnut, Crumbled Roquefort

Christmas Pudding Springroll & Grand Marnier Ice Cream

**185.00 per guest**

**Estate Wine Pairing 80.0**

**Premium Wine Pairing 110.0**

Menu is Gluten Free except for items marked \*  
Gluten free option available upon request