Menu

Seafood Bar

selection of fresh seafood & accompaniments

Antipasto & Charcuterie

cured meats, prosciutto, sopressa
australian cheeses, aged cheddar, triple cream brie
whipped ricotta, honey, toasted sourdough
quince paste, figs, muscatels, roasted nuts, crackers
fresh breads & pepe saya butter

The Grand Carvery

true north beef sirloin, rosemary jus, chimichurri
honey glaze ham, orange, bourbon, cloves, smoked grapes
porchetta, apple cider jus, apple sauce
roasted potatoes, rosemary, sea salt
honey glazed baby carrots, thyme
roast pumpkin, feta, pepitas, sage
yorkshire puddings, seasonal greens

Summer Salads

heirloom tomato, peach, stracciatella, basil oil
rocket, parmesan, pear, candied walnuts
pearl couscous, roasted pumpkin, pomegranite, mint
creamy potato salad, fresh herbs

Dessert

pavlova, berries, chantilly cream
christmas pudding, brandy custard
festive tarts
aussie fruit platters
vanilla bean ice cream
white chocolate and raspberry mousse