

Christmas MENU

\$60 per person

Platters to share. For groups of 10 or more people.
Available 7th November to 21st December 2025

ENTRÉE

Antipasti Platter - A curated spread featuring;

- Wood-fired Bread - Mediterranean Olives - Creamy Hummus
- Fresh Feta Cheese - Shaved Ham - Spanish Salami
- 18 month aged Prosciutto

MAIN COURSE

Chicken Lusso

Pan fried chicken in a garlic & brandy cream sauce, topped with fresh tiger prawns served with mashed potato & vegetables

Glazed Christmas Leg Ham

Roast Turkey & Cranberry Sauce

Italian Beef Meatballs

Served with Roast Potatoes, Seasonal Vegetables
& Rocket, Pear & Parmesan Salad

DESSERT

Christmas pudding served with homemade custard & vanilla ice cream

ADDITIONAL ITEMS

Fresh Australian King Prawns - \$10pp

Fresh Oysters (2 each) - \$8pp

Lamb Cutlets - \$10 each

100g Salmon Fillet - \$10 each

Please note that all extras must be ordered for the entire group and will be charged per person. A serving size will be provided to cater for everyone in the booking. All extras must be finalised at least 1 week prior to your event.