



Festive Menus



A message from our Executive Chef

As a kid for me Christmas was all about family and an abundance of food. Whole roast pigs, glazed hams, all the sides, and all the trimmings. So I wanted to deliver a feast for all the senses. Some of the highlights guests can expect to see include masses of seafood including fresh prawns and oysters, lobster rolls; followed by the whiskey glazed hams and to finish an impressive

chocolate smash station – where they can smash their way through chocolate baubles and Santa's.

We're really proud of our Festive Feast this year and we know our guests are going to look at this spread and say – 'Wow - I wish Christmas Day at my house looked like this!'

Festive Feast

Grazing style, served down the table \$140 pp

Entrée

Smoked ocean trout, Yarra Valley trout roe, chive sour cream, crumpets

Baby New England lobster rolls, poached crayfish, lemon aioli, watercress

Artisan charcuterie, Victorian cold meats, terrine, Mt Zero olives, chickpea hummus, hot mustard remoulade

That's Amore Burrata, seasonal heirloom tomatoes, basil, aged balsamic

Main

Roasted Western Plains 'Porchetta' I Granny Smith apple sauce, cavolo nero, spiced orange jus

Otway's Great Ocean Road duck I roasted with hay & Christmas spices, smoked blueberry sauce

The Glazed Ham station I Leatherwood honey, whisky, spices

Served with Duck fat roasted potatoes, Glazed heritage carrots, Endive salad

Dessert

Pavlova, lemon verbena cream, berries, passionfruit

Trifle, poached stone fruits, raspberry jelly, vanilla custard, soaked brioche

Traditional Christmas pudding, brandy anglaise

Baby Christmas mince tarts, dried fruits, toasted spices, burnt orange cream

