



CHRISTMAS DAY

A THREE COURSE CELEBRATION BY THE COAST

THREE COURSES
89.00 PER PERSON



*Please inform our team of
any dietary requirements.*

GF – GLUTEN FREE
V – VEGETARIAN
VV – VEGAN

ENTRÉES PICK ONE

FRESH WA OYSTERS

Fresh oysters with fermented chilli and basil oil

KINGFISH CRUDO

Avocado purée, pickled cucumber, mignonette, crispy shallots

SEARED SCALLOPS

Pea purée, caramelised garlic, herb oil

CHRISTMAS BURRATA

Heirloom tomatoes, basil pesto, balsamic glaze, chilli oil, crispy croutons

MAINS PICK ONE

ROAST TURKEY BREAST

Sage stuffing, duck fat potatoes, honey glazed carrots, red wine jus

SLOW ROASTED PORK BELLY

Sweet potato purée, roasted cauliflower, red wine jus

GRILLED BARRAMUNDI

Crispy eggplant schnitzel, basil mayo with caprese salad

300G O'CONNOR SIRLOIN

Served with chips & salad, with choice of sauce

CHRISTMAS MARINARA

Chunky seafood mix with a touch of Napoli, garlic and chilli

DESSERTS PICK ONE

TRADITIONAL CHRISTMAS PUDDING

Date pudding with Biscoff and vanilla ice cream

CLASSIC TIRAMISU

Classic Italian coffee tiramisu

SORBET BOWL

A three scoop bowl of trio flavours