



CHRISTMAS DAY LUNCH

Surrounded by the beauty of the Southern Highlands, indulge in a festive countryside celebration filled with seasonal flavours and relaxed luxury.

Begin your experience with an hour of canapés and welcome drinks in the courtyard, before moving into your reserved dining table for a generous share-style feast prepared by our talented chefs for \$299pp.

CANAPÉS

Sydney Rock Oysters (GF)
Lemon Salsa

King Prawn Empanaditas
Classic Seafood Sauce

ENTRÉES

Homemade Focaccia
Smoked Whipped Copper Tree Farms Butter

Coal Kissed Hiramasa Kingfish Crudo (GF)
Crispy Capers, Shallot & Finger Lime Mignonette

Grilled Gold Street Dairy Jersey Cheese (GFA/VEG)
Romesco, Parmesan & Herb Pangrattato Crust

MAINS

Low & Slow Wood-fired Roasted Chook (GF)
Classic Chicken Gravy, Herb

Gundagai Lamb Shoulder Barbacoa (GF)
Mint Salsa, Lamb Jus, Pomegranate

Baked Ora King Salmon (GF)
Honey Glaze, Ginger, Garlic, Parsley

Twice Cooked Robertson Potatoes Au Provence
Slowcooked Potatoes, Garlic and Parmesan Crumb

Cos Lettuce (VEG/GF)
Blue Cheese Dressing, Candied Walnut Crunch, Nashi Pear

Butter Baked Carrots (VEG/VA)
Labna, Dukkah

DESSERT

Banoffee Mille-Feuille (VEG)
Dulce de Leche, Banana, Vanilla Cream

Pavlova (GF/VEG/VA)
Whipped Cream, Berries

V - VEGAN
VEG - VEGETARIAN
VA - VEGAN AVAILABLE
GFA - GLUTEN FREE AVAILABLE

Our full booking terms and conditions are available on our website.
For further details or to secure your reservation, please click the link below.
[Christmas Day Bookings](#)

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