



CHRISTMAS BREAKFAST 2022

FOR THE TABLE

pastries
mango trifle

HOT BREAKFAST

brioche french toast
grand marnier maple sauce, orange, ricotta

eggs alaskan
*with bacon or smoked salmon
caviar, hollandaise, english muffin*

twice baked soufflé
black truffle, gruyère

lobster omelette
finger lime, confit tomato, fine herbs

KID'S BREAKFAST

buttermilk pancakes
blueberries, maple syrup

scrambled eggs
bacon, tomato, sourdough toast



CHRISTMAS LUNCH 2022

A P P E T I S E R

spring peas

green tomato, smoked macadamia, elderflower

sydney rock oysters

pomegranate granita

riesling marinated ocean trout

remoulade, radish, sourdough cracker

marron cocktail

cos lettuce, green apple, avocado, marie rose sauce

handmade linguine

spanner crab, finger lime

gippsland rabbit

globe artichoke, bush tomato, puffed grains

M A I N

roast turkey breast

chestnut & sage stuffing, potato fondant, brussels sprouts, cranberry sauce

roast porchetta

spiced cherries, roast fennel, cavolo nero, madeira jus

pink snapper

pistachio, broad bean, green strawberry

coral trout

smoked scallop, fennel, verjus

glazed eggplant

green almond, purple shiso, buckwheat

westholme wagyu tri trip

zucchini flower, pumpkin seed, borlotti bean

D E S S E R T

plum pudding

apple compote, cognac ice cream, vanilla anglaise

mango & passionfruit vacherin

valrhona chocolate, cherry & kirsch

cheese selection

condiments & crackers



BATHERS' PAVILION

CHRISTMAS LUNCH 2022

KID'S MENU

A P P E T I S E R

prawns

mayonnaise, cos lettuce

chicken & polenta fritters

chorizo, sweet corn

M A I N

roast turkey breast

cranberry sauce, roast heirloom vegetables

fish & chips

tartare sauce

penne bolognese

parmesan cheese

D E S S E R T

chocolate & caramel yule log

house made ice cream with chocolate sauce