

THE GRILLE

BAR & RESTAURANT

ON ARRIVAL

Perrier-Jouët Grand Brut NV Champagne

Lobster Roll, Celery, Old Bay Spice

ENTREE

Chicken Liver Pâté

Cromwell Cherries, Almonds, Toasted Brioche

Seafood Plate

Black Tiger Prawns, Cocktail Sauce, Horseradish, Lemon
Cured Salmon, Cream Cheese & Chives

Tomato & Torn Burrata Salad

Stone Fruit, Basil, Local Olive Oil

MAIN COURSE

Slow Cooked Wagyu Sirloin, Madeira & Mushroom Jus

Honey Glazed Ham, Whole Grain Mustard Gravy

Big Glory Bay Smoked Salmon, Salsa Verde

SIDES

Minted Jersey Benne Potatoes

Honey & Thyme Roasted Carrots

Asparagus, Chervil, Lemon Butter Sauce

DESSERT

Pavlova, Strawberry, Chantilly Cream

Fruit Mince Pie, Brandy Cream, Toasted Almonds

TO FINISH

Homemade Chocolate After Dinner Mints



A 15% Public Holiday Surcharge applies to additional purchases made on Christmas Day.