Christmas Menu

Indulge on arrival with a glass of bubbles (or soft drink for the kids!), savoring artisan breads, Robinsons Bay olive oil, and local butter to start. You'll be in the best place to celebrate with family and friends on December 25th.

MARKET PLACE
Restaurant & Bar

SOUP

- French onion soup with blue cheese crumble

ANTIPASTO

- Salumi plate – *Prosciutto, finocchiona, mortadella, coppa, bresaola*
- Seafood – *Smoked salmon gravalax, chilli & lime marinated mussels, riesling poached prawns, market fish crudo*
- Cheese selection – *Barrys Bay Cheese with dehydrated fruit & homemade crackers & lavosh*
- Crudité – *Fresh pickled vegetables, honey roasted figs, marinated grapes, dip & olive oil*

SALADS

- Tomato & peach panzanella, burrata
- Grilled corn, avocado, cherry tomato & coriander
- Summer nicoise
- Roasted cauliflower, coriander & lemon tahini
- Classic Caesar salad, Grana Padano, boiled eggs, croutons

MAINS

- Turkey roulade, candied apple, cherry jus
- Grilled Akaroa salmon, pickled fennel, Champagne sauce
- Slow cooked lamb shoulder, salsa verde, pickled onions, pinot jus
- Pumpkin gnocchi, pesto cream sauce, spinach, pine nuts

CARVERY

- Maple & orange Champagne glazed ham with assorted mustards
- Truffle rubbed Angus ribeye with herb crust, chimichurri & shiraz jus

SIDES

- Duck fat baby potatoes, rosemary butter, chives
- Charred asparagus, lemon
- Honey glazed carrots, miso zhoug, dukkah
- Sumac scented pumpkin & brocolli with lemon tahini

DESSERTS

- Chocolate fountain
- Chocolate opera cake
- Christmas mince pies
- Christmas pudding with brandy custard
- Mixed berry trifle
- Mini Kiwifruit pavlova
- White chocolate panna cotta
- Crème brûlée tarts
- Summer berry compote
- Fruit platter
- Tea & coffee

LUNCH & DINNER

12:30pm – 9:30pm*
(*last bookings at 7:30pm)

$209.00

Per adult – includes a complimentary glass of bubbly

$99.00

Per child 6 - 12 years old

FREE

Children 5 and under

ONLINE BOOKINGS ARE ESSENTIAL

Click Here

Sample menu only, subject to changes