



# Zane Grey's

## Christmas Day

**Lunch** 12noon-1:45pm or 2pm-3:45pm **Dinner** 5pm-7:15pm and 7:30pm-late  
**Prepaid bookings required - \$108 per person**

### *Complimentary Amuse Bouche*

### *Starters*

**Pistachio crumbed French Goat Cheese**

with Grilled Peach, Leafy Greens, and Aged Aceto Balsamico (nfa, dfa, v, gfa)  
Or

**Beetroot cured Ora King Salmon**

with Pickled Cucumber, Avocado puree and Radish (gfa, nf, df, vegan a)  
Or

**Slow-braised Pork Belly**

Spicy Butternut Squash, Asian Cole Slaw, and Wasabi Mayo (nf, df, gf)

### *Mains*



**Herb Crusted Fish of the Bay**

with Quinoa, Courgette, Spring Onion and Watercress Pesto (gfa, nfa, dfa vegan a)  
Or

**Festive Herb-Rubbed Chicken Breast**

With Stuffing, Seasonal Vegetables & Gravy (gfa, dfa)  
Or

**Wagyu Beef Brisket**

with Truffled Mash Potato, Baby Carrots, Broccoli and Red Wine Jus (dfa,nf, gf)

### *Desserts*

**Classic Pavlova**

with Forest Berries, Kiwi fruit and Vanilla whipped Cream (v, nf, gf)  
Or

**Dark Chocolate Ornament**

with Cream Cheese-white Chocolate Mousse and  
Hokey pokey Ice Cream (v, nf, gf)



Menus subject to change based on availability

gfa = gluten free available, gf = gluten free\*, nfa = nut free available, nf = nut free\*, df = dairy free\*, dfa = dairy free available, v = vegetarian, vegan a = vegan available\*

\*Our meals are prepared in a shared kitchen. We do not guarantee that there has been no cross contamination of ingredients.

We are committed to supporting the reduction of Covid-19 and will be following all government guidelines to ensure the safety of our guests, staff and community.