



MEMBERS' CHRISTMAS LUNCH

DECEMBER 25, 2026

CHRISTMAS MENU 2026

ON ARRIVAL

shared

The 'Christmas Tree'

Selection of chilled seafood

Rock oysters | prawns | spanner crab | yellowtail kingfish | seasonal condiments (A)

Christmas game terrine

pate | summer cherries

Leatherwood honey glazed & smoked ham

roasted pineapple | pickled mustard seeds

ENTREE

individual

Warrnambool Crayfish, 'Shepard's pie'

braised leeks | brandade | Champagne velouté (A)

(A) Australian (I) Imported (V) Vegetarian

CHRISTMAS MENU 2026

MAIN

Select 1

Traditional Turkey Breast, 'roasted & carved'

pistachio, apricot & sage 'stuffing' | cranberry | Jus

Free Range 'Marque' Pork Belly with crackling

baked baby apple | pickled onions | cider gravy

Loddon Valley Lamb Saddle, 'filled with roasted chestnuts'

braised champignon mushrooms | Swiss chard

Accompanied by

Farmer's market salad

grilled peaches | ricotta

Crisp potato pavè

brown butter | caviar (I)

Skillet roasted Brussels sprouts

maple glaze | garden herbs

DESSERT

Select 1

Gingerbread pavlova

poached summer stone fruits | vanilla creme diplomat

Christmas pudding 'glacè'

brandy sauce | poached cherries

Boozy Summer berry trifle

maraschino mousse | candied almond

TO FINISH

Warm mince pies

Ash's Christmas cake

served with cognac butter

CHRISTMAS MENU 2026

BEVERAGE PACKAGE

SPARKLING

Tahbilk Coueslant Sparkling NV, Negambie, VIC

WHITE

Tar & Roses Pinot Grigio, Strathbogie Rangers, VIC
Yarra Roots Chardonnay, Yarra Valley, VIC

RED

Devil(ish) Pinot Noir, TAS
Paulette Polish Hill River, Shiraz, Clare Valley, SA

BEER & CIDER

Carlton Dry 3.5%
Carlton Draught
Mountain Goat Hazy Apple Cider
Asahi Super Dry Zero 0.0%
Two Bays Gluten Free Pale Ale

NON-ALCOHOLIC

Assorted soft drinks, sparkling mineral water & juice

TO FINISH

Freshly brewed coffee & selection of tea