



Christmas Eve & Christmas Day

LUNCH AND DINNER

**JOIN US ON CHRISTMAS EVE OR
CHRISTMAS DAY FOR A MODERN
TWIST ON THE TRADITIONAL WITH A
DECADENT CULINARY EXPERIENCE
IN ALLEGRO RESTAURANT.**

CHRISTMAS EVE, FRIDAY 24TH DECEMBER
DINNER SEATINGS FROM 5:30 TO 8:30PM

CHRISTMAS DAY, SATURDAY 25TH DECEMBER
LUNCH SEATINGS FROM 12:00 TO 2:00PM
DINNER SEATINGS FROM 5:30 TO 8:30PM

(ALL SEATINGS HAVE A 3 HOUR DURATION)

\$275 PER ADULT *(INCLUDES BEVERAGE PACKAGE)

\$195 PER ADULT (FOOD ONLY)

\$100 PER CHILD (4 - 12 YEARS)

*Beverage package includes free flowing Chandon Sparkling Brut, selected local beer and wine varieties, soft drinks, herbal Jing Tea and espresso coffee.

Additionally, an extended beverage list will be available to order from on the day.

Beverages for kids include festive mocktails, soft drinks and fresh juices.

TO START

Handmade Fougasse Bread
with black garlic, feta and spruce oil

Marinated Victorian olives

Salame Norcia Finocchiata

Pheasant Terrine
served with chestnuts, pistachio, sage, house made
spiced fig and honey crackers

Handpicked Mud Crab
with macadamia corral custard, charred citrus skin oil,
pomelo, wild flowers and yabby yam cracker

Poached Coral Trout
with clementine scented beurre blanc, shiraz gin
caviar and finger lime



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MAINS [CHOOSE ONE]

Roast Robbins Island Wagyu Sirloin
served with red wine jus gras
(Brined for 24 hours in native spices and herbs and
whole sirloin on the bone slow roasted for 8 hours)

OR

Saskia Beer Turkey Roulade
with pistachio, braised shallot and
cranberry spiced jus

SIDES – FOR THE TABLE

Cos salad with pickled shallots and
white wine dressing

Petits pois à la française

Twice-cooked duck fat potatoes
with garlic and thyme

DESSERT

Sepik Vanilla Bean Pavlova

Wine Poached Davidson's Plums
served with brandy lemon ginger curd

Tea and Coffee
served with Christmas pudding madeleines and
Cognac whey caramel

ADD ONS FOR PRE ORDER:

Australian Cray Fish - \$130 kg
chargrilled with garlic and native thyme butter
or served chilled with brandy cocktail sauce

Australian Native Oysters - \$45 per dozen baked with
peppered smoked bacon and Worcestershire sauce or
served natural with lemon, lime and mignonette sauce

Poached Native Prawns - \$50 per 500g
served chilled with brandy cocktail sauce