langlands

NAUGHTY BUT NICE CHRISTMAS

$330 per person | Christmas Day 25th December

Lunch 12:30pm *or* Dinner 6:00pm

Price includes public holiday surcharge and 2-hours of free-flowing beverages.

SMALL PLATES

Appellation Oysters
Yuzu Ponzu, Bush Pepper

Tiger Prawn Salad
Green Mango, Papaya, Fried Shallot, Lime, Chilli

Prawn Cracker
Tomato Sambal, Achar

House Focaccia
Confit Garlic Butter

Smoky Eggplant
Garlic, Lemon, Parsley, Sourdough (V, VGA)

MAINS

Slow Cooked Turkey Breast
House Stuffing, Roast Onion & Tarragon Jus

Whole Roasted Porchetta
Crackling, Tito's Salsa Verde

FOR THE TABLE

Heirloom Tomato
Stone Fruits, Stracciatella, Verjuice

Hasselback Potatoes
Herb & Garlic Butter

Broccolini & Beans
Bacon, Ginger, Green Onion

DESSERT

Southern Style Pecan Pie
Chocolate, Maple, Crème Chantily

V – VEGETARIAN | VG – VEGAN | VGA - VEGAN OPTION AVAILABLE | DF – DAIRY FREE | GF – GLUTEN FREE

Please advise any allergies. Our food may contain milk, eggs, wheat, peanuts or tree nuts. If you have an allergy, notify our team on arrival. While we take care, trace amounts may still be present. All seafood is locally sourced from Australia.

FREE-FLOW DRINKS

Raise a glass and celebrate the season with a full heart.

SPARKLING

Coeur des Sages Blanc de Blanc NV

WHITE

Vidal Sauvignon Blanc

Cullen Metricup Chardonnay

ROSÉ

Provence Rosé

RED

Beaujolais Gamay

Henschke Henry's Seven Shiraz Blend

SPRITZ

Aperol / Hugo / Yuzu

BEER

Stomping Ground Laneway Lager

Stomping Ground Hazy Pale Ale

Heaps Normal Quiet XPA

NON ALCOHOLIC

Jasmine Longing

Smoke on the Highball

Assorted Soft Drinks & Juices

Still & Sparkling Mineral Water

CHAMPAGNE

NV Taittinger Cuvée | Reims +$120 per bottle

NV Ruinart Blanc de Blancs | Reims +$220 per bottle

Please note this menu is built on seasonality and elements of dishes are subject to change.