



CHRISTMAS SET MENU

\$55 PER PERSON | 3 COURSE

ENTREÉS

GARLIC PRAWNS

AUSTRALIAN TIGER PRAWNS, COS SALAD & LEMON VINAIGRETTE

MAIN COURSE

TURKEY

POTATO LYONNAISE, GREEN BEANS, OVEN-ROASTED CARROTS,
YORKSHIRE PUDDING, CRANBERRY SAUCE & GRAVY

DESSERT

TRADITIONAL CHRISTMAS PUDDING

VANILLA CUSTARD & MIXED BERRIES

ROYAL
OAK PENOLA





CHRISTMAS MENU

2 COURSE \$52 | 3 COURSE \$62

ENTREÉS

CHOICE OF

SLOW-COOKED BRISKET SLIDERS

CHILLI AND BBQ-MARINATED BRISKET, CABBAGE SLAW,
ROAK BURGER SAUCE, BRIOCHE BUN

GARLIC PRAWNS

AUSTRALIAN TIGER PRAWNS, COS SALAD & LEMON VINAIGRETTE

MAIN COURSE

CHOICE OF

TURKEY

POTATO LYONNAISE, GREEN BEANS, OVEN-ROASTED CARROTS,
YORKSHIRE PUDDING, CRANBERRY SAUCE & GRAVY

PAN-SEARED BARRAMUNDI

SPICED ROASTED PUMPKIN WITH CRANBERRIES, BUTTERED LEEK &
GRENOBLOISE SAUCE

PARMESAN & HERB-CRUSTED PORK CUTLET

BUTTER BEANS, WHITE CABBAGE REMOULADE &
LITTLE BANG BEER MUSTARD

DESSERT

CHOICE OF

TRADITIONAL CHRISTMAS PUDDING

VANILLA CUSTARD & MIXED BERRIES

WHITE CHOCOLATE PANNA COTTA

PISTACHIO & DATE

ROYAL
OAK PENOLA

