



Zane Grey's

Christmas Day

Lunch 12:00pm-1:45pm or 2:30pm-4:00pm **Dinner** 5:15pm-7:00pm or 7:45pm-late

Prepaid Bookings Required: \$130 per person

Complimentary Amuse Bouche *Starters*

Local Blue Cheese

with textures of pear, candied walnuts and aged balsamico (nfa, v, gfa)

Or

Sesame toasted Bluefin Tuna

with compressed watermelon, wakame seaweed salad and miso dressing (gf, nf, df, vegan a)

Or

Slow Cooked Pork Belly

with braised red cabbage, crispy shallots & apple sauce (nf, df, gfa)

Mains

Herb Crusted Fish of the Bay

with cannellini bean cassoulet, spinach, and crayfish bisque (gfa, nfa, dfa)

Or

Festive Herb-Rubbed Turkey

with stuffing, roasted root vegetables & cranberry gravy (gfa, dfa)

Or

Wagyu Beef Brisket

with creamy mashed potatoes, green beans, broccoli, baby carrots and red wine jus (dfa, nf, gf, vegan a)

Desserts

White Chocolate Cream Cheese Mousse

with apple compote, cinnamon doughnuts, and caramel sauce (v, nf)

Or

Deconstructed Pavlova

with kiwifruit, summer berries and boysenberry 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.