

# Yule fest 2024

HOME OF THE ORIGINAL YULEFEST

## Menu

WITH MATCH WINES

Chef's canapés to start

*Santanna Prosecco, ITA*

Pumpkin soup with crème fraiche,  
pistachio crumb

*Minuty Rosé, FRA*

Seafood tasting plate king tiger prawn,  
Marie rose, Sydney rock oyster,  
Tasmanian smoked salmon

*Rocca Pinot Grigio, ITA*

Orange bourbon glazed ham off the  
bone with Christmas trimmings

*Tamburlaine Chardonay, NSW*

Herb-crusted lamb rack with  
root vegetable tagine

*Penley Estate Cabernet, SA*

Traditional Christmas pudding  
with drunken cherries and custard

*Tamburlaine Botrytis Riesling, NSW*

Selection of Petit Fours

*Barista coffee or tea*