



Christmas

IN JULY '26

2 course \$49.90 pp
3 course \$69.90 pp

ENTREE

ALTERNATE DROP OR GUEST CHOICE WITH PREORDER

PRAWN & MANGO SALAD [GF]

Char grilled prawns served on baby cos lettuce, fresh mango, cucumber, red onion and fresh herbs with a honey & apple cider vinaigrette

HAUS ARANCINI BALLS (GF, V)

Pumpkin & sage arancini balls
served with tomato sugo, parmesan & crispy basil

MAIN COURSE

*CHOOSE 2 MAINS SERVED ALTERNATE DROP OR
GUEST CHOICE WITH PREORDER 48 HOURS PRIOR*

ATLANTIC SALMON (GF)

Pan seared Atlantic salmon with creamy potato mash, broccolini, Haus made hollandaise & peanut shallot crumble [contains nuts]

ROAST TURKEY COMBO

Roast turkey & champagne leg ham, chestnut & cranberry stuffing, creamy potato mash, roasted pumpkin, green beans
with Haus glaze & cranberry sauce

PORTERHOUSE STEAK

Cooked medium, served with a fresh garden salad, Haus fries, Café De Paris butter & a red wine jus

& vegetarian option on request

DESSERT

ALTERNATE DROP OR GUEST CHOICE WITH PREORDER

WARM PLUM PUDDING

with Haus brandy custard and fresh Berries
topped with Chantilly cream

VANILLA BEAN PANACOTTA

With Macadamia nut crumble and mango coulis



Minimum 10 guests

Includes festive Christmas bonbon for every guest



Christmas

IN JULY '26

Seniors Menu

\$25.90 pp

MAIN COURSE

*ALTERNATE DROP OR GUESTS CHOICE WITH
PREORDER 48 HOURS PRIOR*

FISH & CHIPS (2 PC)

*German Beer battered Blue Grenadier fillets served with
Haus fries, leafy salad & aioli*

ROAST TURKEY COMBO

*Roast turkey & champagne leg ham, chestnut & cranberry
stuffing, creamy potato mash, roasted pumpkin, green beans
with Haus glaze & cranberry sauce*

+ Vegetarian Option on request

DESSERT

WARM PLUM PUDDING

*served with Haus brandy custard and fresh berries
topped with Chantilly cream*



Minimum 10 guests

Includes festive Christmas bonbon for every guest