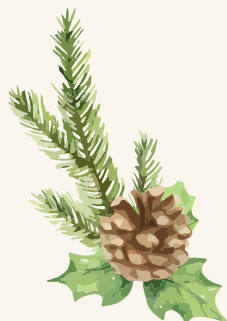


CHRISTMAS DAY

GREEK FEAST



Warm Olives

Lemon, garlic, herbs (vg, gf)

Grilled Pita

Extra virgin olive oil, oregano (vg)

Taramosalata

Traditional fish roe dip

Fava

Split yellow pea dip, caramelised onion, capers (vg, gf)

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Fresh Western Australia Prawns (gf)

Port Stephens Oysters

Mignonette (gf)

Balmain Bugs (gf)

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8 Hour Slow Cooked Lamb Shoulder

Baked onion, herb salsa, tzatziki (gf)

Roasted Turkey Breast

Cranberry compote, jus (gf)

Maple Honey Mustard Glazed Ham (gf)

Greek Salad

Tomato, cucumber, capsicum, onion, olives, feta, oregano (v, gf)

Lemon Potatoes

Duck fat, lemon, oregano (gf)

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Yiayia Sylvia's Famous Baklava

Layered filo, syrup, almonds (v)

Rizogalo Brulée

Vanilla rice pudding, cinnamon, citrus, flowers (v, gf)



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Atmos Shoal Bay