



CHRISTMAS DAY LUNCH

AT THE VINES RESORT



Christmas Day 2026 Lunch Menu

FIRST COURSE

Smoked Salmon & Caviar Tartlet
Lemon crème fraîche, dill, crispy capers

SECOND COURSE

Caprese Burrata Salad (V)
Heirloom tomatoes, basil oil, balsamic pearls, crisp

THIRD COURSE

Prawn Cocktail
Exmouth tiger prawns, baby gem, cocktail sauce, bush tomato pearls, horseradish crumbs

FOURTH COURSE

Turkey Ballotine & Maple Glazed Ham
Traditional Roast turkey stuffed with pistachio & cranberry, and Maple and lightly spiced glazed ham, served with duck fat potatoes, glazed baby carrots, brussels sprouts, and cranberry red wine jus

FIFTH COURSE

Pavlova with Summer Berries (GF)
Passionfruit coulis, fresh seasonal fruit and vanilla bean cream

SIXTH COURSE

Global Cheese Board
*Triple-cream Brie (France), Manchego (Spain), Aged Cheddar (UK)
Served with fig jam, lavosh, and grapes*

Mince pies

Freshly brewed coffee and tea selection



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VEGAN / VEGETARIAN / GLUTEN FREE CHRISTMAS DAY MENU

FIRST COURSE

Olive tapenade, rice cracker

SECOND COURSE

Pumpkin Arancini, pistachio pesto

THIRD COURSE

Tofu Salad - heirloom tomatoes, basil oil, tofu

FOURTH COURSE

Maple ginger glazed beetroot steak
Sweet potato mash, grilled artichoke, young spinach,

FIFTH COURSE

Raw Snickers Slice
Crushed nuts layered with creamy caramel and peanut chocolate topping

SIXTH COURSE

Sambuca infused seasonal berries
Freshly brewed coffee and tea station



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KIDS MENU

(12 yrs and under)

FIRST COURSE

Veggie sticks with hummus dip

SECOND COURSE

Pigs in blanket, tomato sauce

THIRD COURSE

Mac & cheese arancini bites

FOURTH COURSE

Turkey Ballotine & Maple Glazed Ham

Traditional Roast turkey stuffed with pistachio & cranberry, and Maple and lightly spiced glazed ham, served with duck fat potatoes, glazed baby carrots, brussels sprouts, and cranberry red wine jus

FIFTH COURSE

Pavlova with Summer Berries (GF)

Passionfruit coulis, fresh seasonal fruit and vanilla bean cream

SIXTH COURSE

Fruit mince pies & cheese



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BEVERAGES

De Bortoli King Valley Prosecco

Alkoomi Spear Tree SB

Amelia Park Trellis Chardonnay

Até Shiraz

Alkoomi Spear Tree Red Blend

Hahn Dry 3.5%

Hahn Super Dry 4.6%

150 Lashes Pale Ale 4.2%

Five Seeds Apple Cider 5.0%

Soft drinks - Coca Cola, Lemon Squash, fruit juices, chilled water

Bookings essential – phone the Events Team on (08) 9297 3000 to secure your table.