

Until 24 December 2024

Traditional Turkey Plate – \$288
Sage, onion & chestnut stuffing, roast parsnips,
baby carrots and potatoes, pigs in blankets,

baby carrots and potatoes, pigs in blankets, Brussels sprouts, gravy and cranberry sauce

Available daily 11:30am - late

Xmas Menu & Free-Flow Group Sets

Mon - Wed: \$800 2hrs / \$900 3hrs free flow Thurs - Sun: \$900 2hrs / \$1000 3hrs free flow

Christmas Spritz • Prosecco Sauvignon Blanc • Chardonnay • Merlot Cabernet Sauvignon • Peroni Bottled Beer Mineral Water • Soft Drinks

Christmas Day

25 December 2024

3-Course Festive Set Menu Starters, Main & Desserts \$900 2hrs / \$1000 3 hrs free flow No kids menu options available

Advance bookings only: events@oolaagroup.com



A very Cooshti Christmas

Starters

Dragon Roll • Pork Belly Bao Veggie Dumplings

Curried Parsnip Soup

Mains

Traditional Christmas Turkey Plate

Sage, onion & chestnut stuffing, roast parsnips, baby carrots and potatoes, pigs in blankets, Brussels sprouts, gravy and cranberry sauce

Slow Cooked Wagyu Beef Brisket

Roast parsnips, Yorkshire Pudding, baby carrots, roast potatoes, Brussels sprouts and port wine reduction

Christmas Cracker Baked Salmon
Topped with dill crème fraiche, cranberry & almond
tapenade and pomegranate - served on a lemony
beetroot cous cous

Vegan Meatloaf Christmas Plate Sage, onion & chestnut stuffing, roast parsnips, baby carrots, roast potatoes, Brussels sprouts, gravy and cranberry sauce

Desserts

Persian Pavlova • Chocolate Filos Christmas Pudding

