Christmas 2026

Prices exclude GST (10%).

CHRISTMAS 2026

Christmas Buffet $49.50 per person

Choice of 3 Mains + 3 Sides.

Main

Includes:

- Freshly Baked Bread Rolls & Butter

Select 3 from the following:

- Main | Seafood Bisque lasagne
  rich prawn bisque sauce mixed through prawn, fish & crab meat layered in-between fresh pasta sheets, creamy bechamel sauce & topped with herbed cheese crust
- Main | Roasted Duck w/ Charred orange cheeks & sweet orange duck sauce
  Indulge in luxury with our Whole Roasted Duck, served with charred orange cheeks and a sweet orange duck sauce. 🟰 Succulent, savoury, and perfectly balanced with a touch of citrus—this dish is an absolute showstopper!
- Main | Roast Rosemary & Fennel porchetta w/ grilled onion, apple & pork pan juices
  Rolled pork belly roasted until beautifully golden, infused with rosemary and fennel and served with grilled onion and apple. Finished with rich pork pan juices for a succulent, flavour-packed festive centrepiece.
- Main | Slow Roasted lamb shoulder & lamb jus w/ sourdough & basil macadamia topping
  Tender lamb shoulder slow roasted until beautifully succulent, finished with a rich lamb jus and a golden sourdough, fresh basil and macadamia crumble. A generous festive centrepiece with plenty of flavour and texture.
- Main | Rolled cranberry & pistachio stuffed chicken w/ classic chicken thyme velouté
  Tender rolled chicken filled with a festive cranberry and pistachio stuffing, roasted until golden and served with a creamy chicken and thyme velouté. Rich, comforting and beautifully balanced with sweet cranberry and nutty pistachio.
- Main | Slow cooked beef shoulder w/ traditional gravy & mustard herbed “stuffing” crumble
  Sink into comfort with our 12-Hour Slow Cooked Beef Shoulder, topped with a mustard and rosemary "stuffing" crumble and served with a rich beef jus. Tender, juicy, and packed with flavour—this is slow-cooked perfection!
- Main | Pre sliced locally smoked ham w/ apricot orange marmalade & mustard glaze
  Locally smoked pre sliced boneless ham finished with a glossy apricot, orange marmalade and English mustard glaze. Sweet, tangy and beautifully caramelised, with rich smoky flavour – a festive centrepiece made for the Christmas table.

Select 3 from the following:

- Side | 3 Cheese Cauliflower bake
  🟰 3 Cheese Cauliflower Bake – The Ultimate Comfort Dish!🟰 Take your Christmas feast to the next level with our 3 Cheese Cauliflower Bake! 🟰 This rich, creamy bake is loaded with a trio of cheeses – sharp cheddar, creamy mozzarella, and tangy parmesan – smothering tender cauliflower florets in cheesy goodness. Golden, bubbling, and irresistibly indulgent, this is the perfect side dish for your festive celebrations. Comfort food never tasted so good!
- Side | Creamy potato & grilled leek potato gratin
  Layers of tender sliced potato and grilled leek baked in a rich, creamy sauce until golden and bubbling. Decadent, comforting and beautifully savoury – the ultimate festive side for the Christmas table.
- Side | Christmas Tray Baked Stuffing
  A generous tray-baked stuffing made with rustic sourdough, smoky bacon, sweet prunes and toasted pecans, enriched with butter, parmesan, sage and marjoram. Golden, savoury and packed with festive flavour – a Christmas classic with a Michels twist.
- Side | Festive Roasted Butternut pumpkin
  Roasted Butternut pumpkin w/ hot honey balsamic glazed red onions, feta & toasted seed mix
- Side | Festive braised cabbage & beetroots
  Slow-braised cabbage and beetroot cooked until beautifully tender, creating a rich, vibrant festive side with a gentle sweetness and earthy depth. A colourful accompaniment that pairs perfectly with Christmas roasts and glazed meats.
- Side | Loaded Sweet Potatoes w/ bourbon glazed bacon & pecans
  Get ready for a flavour explosion! 🟰 Our Loaded Roast Sweet Potatoes are topped with bourbon-glazed bacon and a crunchy pecan crumble. 🟰 Sweet, smoky, and downright delicious—this is comfort food with a twist! 🟰**
- Side | Maple roasted carrots w/ cranberries, almonds, thyme
  Sweet roasted carrots glazed with maple and finished with tart cranberries, toasted almonds and fragrant thyme. Colourful, caramelised and full of festive flavour – an easy favourite for the Christmas table.
- Salad | Summer Festive Harvest Salad
  A colourful combination of brown rice, roasted sweet potato, crisp green apple and kale, tossed through a creamy maple Dijon

dressing. Finished with sweet cranberries, toasted walnuts, red onion and marinated feta for the perfect balance of fresh, creamy, crunchy and festive.

- Salad | Barley salad w/ pomegranate & smoked almonds
  A vibrant summer salad of tender pearl barley tossed with fresh herbs, jewel-like pomegranate and crunchy smoked almonds. Fresh, nutty and beautifully textured with a hint of sweetness and smoke – made for the festive table.
- Salad | Grilled Green Bean & Asparagus Salad
  Grilled Green Beans & asparagus, toasted walnuts, dried cranberries, pickled onion, feta & citrus mustard dressing
- Salad | Hot Honey Quinoa & Kale Slaw
  A vibrant mix of fluffy quinoa and fresh kale tossed through a sweet and gently spiced hot honey dressing. Fresh, crunchy and full of flavour, with just the right balance of sweetness and heat – a colourful addition to the festive table.
- Salad | Green Goddess Potato Salad
  This Green Goddess Potato Salad features tender potatoes tossed with crunchy sugar snap peas, crisp radishes, fennel, toasted pepitas, and fresh spinach, all coated in a vibrant, herb-packed green goddess dressing.
- Salad | Chopped Beetroot Medley Salad
  A vibrant medley of tender beetroot and red onion tossed through a zesty lemon Greek dressing, finished with creamy feta, sweet currants, crunchy pistachios and fresh parsley and coriander. Fresh, colourful and full of flavour – a beautiful addition to any festive table.

Christmas Buffet w/ Dessert $55.00 per person

Main

Includes:

- Freshly Baked Bread Rolls & Butter

Select 3 from the following:

- Main | Seafood Bisque lasagne
  rich prawn bisque sauce mixed through prawn, fish & crab meat layered in-between fresh pasta sheets, creamy bechamel sauce & topped with herbed cheese crust
- Main | Roasted Duck w/ Charred orange cheeks & sweet orange duck sauce
  Indulge in luxury with our Whole Roasted Duck, served with charred orange cheeks and a sweet orange duck sauce. 🟰 Succulent, savoury, and perfectly balanced with a touch of citrus—this dish is an absolute showstopper!
- Main | Roast Rosemary & Fennel porchetta w/ grilled onion, apple & pork pan juices
  Rolled pork belly roasted until beautifully golden, infused with rosemary and fennel and served with grilled onion and apple. Finished with rich pork pan juices for a succulent, flavour-packed festive centrepiece.
- Main | Slow Roasted lamb shoulder & lamb jus w/ sourdough & basil macadamia topping
  Tender lamb shoulder slow roasted until beautifully succulent, finished with a rich lamb jus and a golden sourdough, fresh basil and macadamia crumble. A generous festive centrepiece with plenty of flavour and texture.
- Main | Rolled cranberry & pistachio stuffed chicken w/ classic chicken thyme velouté
  Tender rolled chicken filled with a festive cranberry and pistachio stuffing, roasted until golden and served with a creamy chicken and thyme velouté. Rich, comforting and beautifully balanced with sweet cranberry and nutty pistachio.
- Main | Slow cooked beef shoulder w/ traditional gravy & mustard herbed “stuffing” crumble
  Sink into comfort with our 12-Hour Slow Cooked Beef Shoulder, topped with a mustard and rosemary "stuffing" crumble and served with a rich beef jus. Tender, juicy, and packed with flavour—this is slow-cooked perfection!
- Main | Pre sliced locally smoked ham w/ apricot orange marmalade & mustard glaze
  Locally smoked pre sliced boneless ham finished with a glossy apricot, orange marmalade and English mustard glaze. Sweet, tangy and beautifully caramelised, with rich smoky flavour – a festive centrepiece made for the Christmas table.

Select 3 from the following:

- Side | 3 Cheese Cauliflower bake
  🟰 3 Cheese Cauliflower Bake – The Ultimate Comfort Dish!🟰 Take your Christmas feast to the next level with our 3 Cheese Cauliflower Bake! 🟰 This rich, creamy bake is loaded with a trio of cheeses – sharp cheddar, creamy mozzarella, and tangy parmesan – smothering tender cauliflower florets in cheesy goodness. Golden, bubbling, and irresistibly indulgent, this is the perfect side dish for your festive celebrations. Comfort food never tasted so good!
- Side | Creamy potato & grilled leek potato gratin
  Layers of tender sliced potato and grilled leek baked in a rich, creamy sauce until golden and bubbling. Decadent, comforting and beautifully savoury – the ultimate festive side for the Christmas table.
- Side | Christmas Tray Baked Stuffing
  A generous tray-baked stuffing made with rustic sourdough, smoky bacon, sweet prunes and toasted pecans, enriched with butter, parmesan, sage and marjoram. Golden, savoury and packed with festive flavour – a Christmas classic with a Michels twist.
- Side | Festive Roasted Butternut pumpkin
  Roasted Butternut pumpkin w/ hot honey balsamic glazed red onions, feta & toasted seed mix
- Side | Festive braised cabbage & beetroots

Slow-braised cabbage and beetroot cooked until beautifully tender, creating a rich, vibrant festive side with a gentle sweetness and earthy depth. A colourful accompaniment that pairs perfectly with Christmas roasts and glazed meats.

- Side | Loaded Sweet Potatoes w/ bourbon glazed bacon & pecans
  Get ready for a flavour explosion! 🥓 Our Loaded Roast Sweet Potatoes are topped with bourbon-glazed bacon and a crunchy pecan crumble. 🥓🥓 Sweet, smoky, and downright delicious—this is comfort food with a twist! 🥓🥓**
- Side | Maple roasted carrots w/ cranberries, almonds, thyme
  Sweet roasted carrots glazed with maple and finished with tart cranberries, toasted almonds and fragrant thyme. Colourful, caramelised and full of festive flavour – an easy favourite for the Christmas table.
- Salad | Summer Festive Harvest Salad
  A colourful combination of brown rice, roasted sweet potato, crisp green apple and kale, tossed through a creamy maple Dijon dressing. Finished with sweet cranberries, toasted walnuts, red onion and marinated feta for the perfect balance of fresh, creamy, crunchy and festive.
- Salad | Barley salad w/ pomegranate & smoked almonds
  A vibrant summer salad of tender pearl barley tossed with fresh herbs, jewel-like pomegranate and crunchy smoked almonds. Fresh, nutty and beautifully textured with a hint of sweetness and smoke – made for the festive table.
- Salad | Grilled Green Bean & Asparagus Salad
  Grilled Green Beans & asparagus, toasted walnuts, dried cranberries, pickled onion, feta & citrus mustard dressing
- Salad | Hot Honey Quinoa & Kale Slaw
  A vibrant mix of fluffy quinoa and fresh kale tossed through a sweet and gently spiced hot honey dressing. Fresh, crunchy and full of flavour, with just the right balance of sweetness and heat – a colourful addition to the festive table.
- Salad | Green Goddess Potato Salad
  This Green Goddess Potato Salad features tender potatoes tossed with crunchy sugar snap peas, crisp radishes, fennel, toasted pepitas, and fresh spinach, all coated in a vibrant, herb-packed green goddess dressing.
- Salad | Chopped Beetroot Medley Salad
  A vibrant medley of tender beetroot and red onion tossed through a zesty lemon Greek dressing, finished with creamy feta, sweet currants, crunchy pistachios and fresh parsley and coriander. Fresh, colourful and full of flavour – a beautiful addition to any festive table.

Select 2 from the following:

- Dessert | Christmas Summer Fruit Crumble
  A Christmas summer fruit crumble featuring a mix of cooked peaches, apricots, pears, apples, and cherries. All ready to be baked under a golden, crunchy topping of coconut & almonds
- Dessert | Passionfruit Condensed milk tart w/ mango whipped white chocolate ganache
  Featuring a smooth, sweet condensed milk and passionfruit custard with a buttery biscuit base. It is topped with a rich mango whipped white chocolate ganache that adds a creamy, tropical finish to balance the tart citrus flavour.
- Dessert | Steamed Chocolate Pudding w/ Chocolate sauce & stewed cherries
  A rich, soft steamed chocolate pudding studded with dark chocolate, finished with a silky chocolate sauce and sweet-tart stewed Morello cherries. Decadent, comforting and beautifully festive – a chocolate lover's Christmas dessert.

Christmas Share Table | 2 Mains + 3 Sides $58.00 per person

An elegant and relaxed approach to dining, designed to encourage connection and conversation around the table. Our Share Table menu features beautifully presented dishes served in individual dishes and placed at the centre of each table. Guests are invited to serve themselves, pass dishes and enjoy the meal together at their own pace. Generous portions and a selection of shared dishes create a warm, abundant dining experience where food becomes part of the occasion — relaxed, social and beautifully presented.
*A $4.00 per person fee is included in package price to cover serving platters and utensils.

Select 2 from the following:

- Main | Pre sliced locally smoked ham w/ apricot orange marmalade & mustard glaze
  Locally smoked pre sliced boneless ham finished with a glossy apricot, orange marmalade and English mustard glaze. Sweet, tangy and beautifully caramelised, with rich smoky flavour – a festive centrepiece made for the Christmas table.
- Main | Seafood Bisque lasagne
  rich prawn bisque sauce mixed through prawn, fish & crab meat layered in-between fresh pasta sheets, creamy bechamel sauce & topped with herbed cheese crust
- Main | Roasted Duck w/ Charred orange cheeks & sweet orange duck sauce
  Indulge in luxury with our Whole Roasted Duck, served with charred orange cheeks and a sweet orange duck sauce. 🥓🥓 Succulent, savoury, and perfectly balanced with a touch of citrus—this dish is an absolute showstopper!
- Main | Roast Rosemary & Fennel porchetta w/ grilled onion, apple & pork pan juices
  Rolled pork belly roasted until beautifully golden, infused with rosemary and fennel and served with grilled onion and apple. Finished with rich pork pan juices for a succulent, flavour-packed festive centrepiece.
- Main | Slow Roasted lamb shoulder & lamb jus w/ sourdough & basil macadamia topping
  Tender lamb shoulder slow roasted until beautifully succulent, finished with a rich lamb jus and a golden sourdough, fresh basil

and macadamia crumble. A generous festive centrepiece with plenty of flavour and texture.

- Main | Rolled cranberry & pistachio stuffed chicken w/ classic chicken thyme velouté
  Tender rolled chicken filled with a festive cranberry and pistachio stuffing, roasted until golden and served with a creamy chicken and thyme velouté. Rich, comforting and beautifully balanced with sweet cranberry and nutty pistachio.
- Main | Slow cooked beef shoulder w/ traditional gravy & mustard herbed “stuffing” crumble
  Sink into comfort with our 12-Hour Slow Cooked Beef Shoulder, topped with a mustard and rosemary "stuffing" crumble and served with a rich beef jus. Tender, juicy, and packed with flavour—this is slow-cooked perfection!

Select 2 from the following:

- Side | 3 Cheese Cauliflower bake
  🥓 3 Cheese Cauliflower Bake – The Ultimate Comfort Dish!🥓 Take your Christmas feast to the next level with our 3 Cheese Cauliflower Bake! 🥓🥓 This rich, creamy bake is loaded with a trio of cheeses – sharp cheddar, creamy mozzarella, and tangy parmesan – smothering tender cauliflower florets in cheesy goodness. Golden, bubbling, and irresistibly indulgent, this is the perfect side dish for your festive celebrations. Comfort food never tasted so good!
- Side | Creamy potato & grilled leek potato gratin
  Layers of tender sliced potato and grilled leek baked in a rich, creamy sauce until golden and bubbling. Decadent, comforting and beautifully savoury – the ultimate festive side for the Christmas table.
- Side | Christmas Tray Baked Stuffing
  A generous tray-baked stuffing made with rustic sourdough, smoky bacon, sweet prunes and toasted pecans, enriched with butter, parmesan, sage and marjoram. Golden, savoury and packed with festive flavour – a Christmas classic with a Michels twist.
- Side | Festive Roasted Butternut pumpkin
  Roasted Butternut pumpkin w/ hot honey balsamic glazed red onions, feta & toasted seed mix
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- Side | Maple roasted carrots w/ cranberries, almonds, thyme
  Sweet roasted carrots glazed with maple and finished with tart cranberries, toasted almonds and fragrant thyme. Colourful, caramelised and full of festive flavour – an easy favourite for the Christmas table.

Select 1 from the following:

- Salad | Summer Festive Harvest Salad
  A colourful combination of brown rice, roasted sweet potato, crisp green apple and kale, tossed through a creamy maple Dijon dressing. Finished with sweet cranberries, toasted walnuts, red onion and marinated feta for the perfect balance of fresh, creamy, crunchy and festive.
- Salad | Barley salad w/ pomegranate & smoked almonds
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- Salad | Chopped Beetroot Medley Salad
  A vibrant medley of tender beetroot and red onion tossed through a zesty lemon Greek dressing, finished with creamy feta, sweet currants, crunchy pistachios and fresh parsley and coriander. Fresh, colourful and full of flavour – a beautiful addition to any festive table.

Christmas Share Table | 3 Mains + 3 Sides $71.50 per person

An elegant and relaxed approach to dining, designed to encourage connection and conversation around the table. Our Share Table menu features beautifully presented dishes served in individual dishes and placed at the centre of each table. Guests are invited to serve themselves, pass dishes and enjoy the meal together at their own pace. Generous portions and a selection of shared dishes create a warm, abundant dining experience where food becomes part of the occasion — relaxed, social and beautifully presented.
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Select 3 from the following:

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Select 2 from the following:

- Side | 3 Cheese Cauliflower bake
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- Side | Maple roasted carrots w/ cranberries, almonds, thyme
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Select 1 from the following:

- Salad | Summer Festive Harvest Salad
  A colourful combination of brown rice, roasted sweet potato, crisp green apple and kale, tossed through a creamy maple Dijon dressing. Finished with sweet cranberries, toasted walnuts, red onion and marinated feta for the perfect balance of fresh, creamy, crunchy and festive.
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