Otto Christmas Menu 2025

Our Christmas banquet is designed for group dining and served sharing-style. Simply advise us of any allergies or dietary requirements and we'll look after the details.

Three Courses $65, any Two Courses $50, Mains only $35.

To Start - Christmas Tasting Platter
Vol au vent with mascarpone & cranberry jam VG
Stuffing balls with gravy GF VG
Mini kumara & cashew curry pies VG
Halloumi sticks with Campari marmalade V
Mac & cheese croquettes with wasabi mayo VG
Albondigas with spiked tomato sauce GF
Toasted ciabatta, crackers, crudités V GF*

Also available canapé-style at $20 per person, with a selection of four of the above items.

Mains to share - choose any two mains:

Venison slow-braised in red wine with root vegetables & herbs GF NF

Bouillabaisse Provençale – Traditional fisherman French seafood stew with hoki, prawns & mussels in a rich saffron tomato broth GF VG* NF

Rosemary & thyme **roasted chicken** with apricot stuffing & gravy – GF NF

Pappardelle with shaved zucchini, fresh mint, chilli & parmesan V VG*

Vegetable sides to share - choose any three sides:

Roasted **beetroot salad** with red onion, rocket, candied walnuts & orange balsamic dressing GF V VG

Dauphinois potatoes - layers of thinly sliced potato baked in cream, garlic and thyme GF V VG*

Charred broccolini with laoganma chilli, fried shallots & sesame cream VG GF NF

Baby carrots with whipped feta & hot maple GF VG NF

Roasted cauliflour with almond & herb butter GF VG

Desserts to share:

Black Forest Trifle – chocolate sponge, kirsch soaked cherries, whipped cream, dark chocolate shavings V VG NF

Summer Fruit Galette - Rustic pastry tart filled with peaches & apricots GF* VG NF

With vanilla bean whipped cream for the table V VG* GF NF

GF = Gluten Free; V = Vegetarian; VG = Vegan; * = On Prior Request