



CHRISTMAS MENU

A Festive Celebration in the Historic Woolshed.

This menu is designed to reflect the Dungowan philosophy of generous, recognisably Australian country hospitality. Built around local and seasonal produce, our Christmas selection features native botanicals and premium proteins suitable for corporate functions and festive family celebrations.

PACKAGE OPTIONS:

✿	The Festive Feast	3-Course Alternate Drop	\$115
✿	The Country Banquet	3-Course Shared Table Style	\$105
✿	The Bistro Special	2-Course Shared Table Style	\$85

All function packages include toasted sourdough with whipped herb butter and smoked sea salt on arrival.

Note: All Banquet menus will have the mains accompaniments served as shared sides for the table, and desserts will be served in platters to share between 6 people.



CHRISTMAS MENU SELECTIONS

Entrées

Pan-Seared Scallops:

Pan seared scallops topped with a roasted macadamia crumb and carrot puree, finished with native finger lime pearls and micro-herbs.

Roasted Beetroot Salad:

Earthy roasted beetroots, toasted walnuts, and creamy whipped Australian fetta, finished with a balsamic glaze and fresh herbs.

'Hills to Grills' Beef Skewers:

Premium local beef skewers seasoned with a native pepperberry and lemon myrtle rub, served with a bush tomato relish.

Mains

Roast Turkey Breast:

Tender roast turkey with a macadamia and wild herb stuffing, served with a cranberry glaze, rosemary-roasted chat potatoes and honey glazed carrots.

Glazed Leg Ham:

Locally sourced and double-smoked, glazed with a spicy Davidson plum and honey glaze, Roast sweet potato and green beans with confit garlic.

Grilled Barramundi Fillet:

Crisp-skinned Barramundi served with lemon myrtle infused butter, Waldorf Salad and seasonal greens.

Herb Roasted Pumpkin (V/VE):

Roasted wedges of pumpkin seasoned with pepper and thyme, served with a quinoa and pomegranate salad, toasted pepitas, and a lemon-tahini dressing.

Desserts

Classic Pavlova:

Light and airy meringue topped with seasonal tropical fruits, passionfruit pulp, and freshly whipped Chantilly cream.

Christmas Plum Pudding:

Traditional Christmas plum pudding served with a rich and velvety brandy custard.

Lemon Myrtle and Macadamia Tart:

Zesty lemon myrtle and crunchy macadamia tart, served with whipped cream and fresh berries.

BOOKINGS & DIETARY REQUIREMENTS

Our kitchen is proud to offer an allergy-aware approach. Most dishes can be adapted for Gluten-Free (GF), Dairy-Free (DF), or Vegan (VE) requirements upon request. Please confirm all dietary needs 14 days prior to your event.

To book your Christmas function, please contact us:

Sammy Cook

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