Chronicle

• 502 BAR & DINING •

CHRISTMAS MENU

14 - 26 DECEMBER 2026

Entrée

Butter poached lobster (A) $44

Mango, avocado mousse, pickled cucumber, finger lime, champagne dressing

Burrata & heirloom tomato (V) $22

White peach, basil oil, aged balsamic, sourdough crisp

Pairing for both entrées: Louis Roederer | Champagne, France $35

Main

Roast Turkey Ballotine $62

Chestnut and sage stuffing, fondant potato, glazed baby carrots, cranberry compote, roasting jus

Pairing: San Salvatore Trentenare Fiano | Paestum, Campania, Italy $28

Slow-Roasted Pork Belly $64

Crisp crackling, apple purée, potato pavé, charred baby fennel, spiced cider jus

Pairing: The Pressing Heathcote Shiraz | Heathcote, VIC $28

Dessert

Warm Christmas Pudding $28

Caramel ice cream, brandy anglaise, poached cherries, candied orange

Pairing: De Bortoli Noble One Botrytis Semillon | Riverina, NSW $19

Cocktail

Gingerbread Espresso Martini $28

Baileys, coffee liqueur, amaretto, gingerbread, cream

V = Vegetarian | A = Australian, I = Imported, M = Mixed Origin

Please advise us of any allergies and dietary requirements. Please note while every care is taken to avoid cross contamination, we cannot guarantee our dishes are completely free from allergens. An additional surcharge of 10% is applied on Sundays & 15% on public holidays. A 10% gratuity is applied to groups of 8 or more. Please note checks may be split up to 5 ways. Package cannot be combined with any other offers.