

At Lindenderry, we celebrate Christmas with a deep appreciation for our place on the Mornington Peninsula, combining local traditions, flavours, and a true sense of community. We've carefully chosen to partner with suppliers who share our commitment to sustainability, ethics, and environmental responsibility. Our menu is crafted to highlight local ingredients, honouring the land and the stories it holds, while taking you on a culinary journey that's both rooted in tradition and creatively inspired. This Christmas, we invite you to join us in embracing the beauty of the season with flavours that celebrate the best of our region. Our team at Lindenderry is excited to welcome you to a festive experience filled with warmth, delicious food, and heartfelt hospitality. Sit back, relax, and let us take care of everything as you enjoy Christmas with us here on the Mornington Peninsula.

Warmest regards,

James Perkins
General Manager

LINDENDERRY CHRISTMAS LONG LUNCH



Rye sourdough & whipped caramelised burnt butter

Poached Atlantic salmon and tiger prawns, fennel, citrus mayo

Charcuterie, Spanish guindillas, cornichon

“Daniels Run Farm” heritage tomato salad, creamy hummus, pickled shallots

Butter roast Numurkah turkey ballotine, Christmas yule stuffing, sticky braised leg and turkey jus

Salt baked Blue Eye Travella with a butter sauce, local foraged sea herbs

Hawkes Farm dripping roast potatoes

Seasonal vegetables from Red Hill

Lindenderry lemon tart, raspberry, jersey cream and mint