

THE DINING ROOM CHRISTMAS DAY

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



Main Ridge goats cheese tortelloni, zucchini, piquillo red pepper and basil
2023 Avani Pinot Gris Blush, Red Hill South

Rye sourdough & whipped caramelised burnt butter

Grilled South Australian Marron, wild garlic butter, sea herbs, caviar
2022 Greywhacke Sauvignon Blanc, Marlborough, NZ

Roasted John Dory, summer garden vegetables and lemon verbena sauce
2022 Lindenderry Estate Chardonnay, Red Hill

Butter roast Numurkah turkey ballotine, sticky briased leg, dripping roast potato,
Christmas yule stuffing
2023 Lindenderry Estate Pinot Noir, Red Hill

Pineapple, Coconut, lime and mint

Red Hill cherry fool, jersey cream and 75% cuvee chocolate
Qunita do Noval Tawny Port, Portugal

Wine Pairing \$85pp