



HOTEL  
ROTTNEST

# CHRISTMAS FUNCTIONS 2026



**\$105**  
PER PERSON

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**FOOD  
ONLY**

**\$170**  
PER PERSON

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**FOOD & 2 HOUR HOUSE  
BEVERAGE PACKAGE**

**\$180**  
PER PERSON

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**FOOD & 2 HOUR CLASSIC  
BEVERAGE PACKAGE**

Celebrate Christmas this year without  
the hustle & bustle of the mainland

**2 HOUR PACKAGES AVAILABLE  
14TH OCTOBER TO 23RD DECEMBER**

**AVAILABLE BOOKING TIMES:**

12:00PM

12:30PM

13:00PM

13:30PM



15% surcharge applies on Public Holidays.

# FOOD MENU

## STARTER BOARDS

Smoky eggplant dip, honey roasted pumpkin dip <sup>V/VG/GFO</sup>  
with spicy pepitas, Lebanese bread

Somerset Hill Cheddar cheese, grapes, quince paste, <sup>GFO</sup>  
multi seed crackers

Chicken pistachio terrine, prosciutto, mortadella, <sup>DF/GFO</sup>  
homemade pickles, pane carasau

Cured Shark Bay whiting, La Delizia stracciatella, <sup>GF</sup>  
pickled beetroot

## MAIN BOARDS

Chargrilled chicken, harissa buttermilk, dill oil <sup>GF</sup>

Shaved chilled leg ham, savoury blueberry jam <sup>GF/DF</sup>

Fish tacos, crumbed Albany herring, soft corn <sup>DF</sup>  
tortillas, pico de gallo, chipotle mayo

Crispy skin porchetta, apple and green raisins <sup>GF/DF</sup>  
chutney

Roast red cabbage, green tahini, soft herbs, <sup>GF/V/VG</sup>  
crispy chick peas

Triple baked potatoes, red mojo <sup>GF/V/VG</sup>

Iceberg wedge, ranch sauce <sup>GF/V</sup>

## DESSERT

Green lemon tart, torched meringue, christmas treats

## EXTRAS

### ADD TO ANY FESTIVE PACKAGE

Snapper, prawns escabeche, mayo, 6 ea  
brioche roll

Dozen freshly shucked oysters, lemon <sup>GF/DF</sup> 60

1KG Shark bay chilled prawns, cocktail sauce <sup>GFO/DFO</sup> 62

V VEGETARIAN | GF GLUTEN FREE | GFO GLUTEN FREE OPTION | DF DAIRY FREE  
VG VEGAN | VGO VEGAN OPTION

SEAFOOD ORIGIN - All our Seafood is sourced from Australia

Food prepared in our kitchen may contain or come into contact with major allergens including milk, eggs, nuts, tree nuts, wheat, fish, shellfish and soy.  
Please inform your server of any allergies or dietaries before ordering.  
Not all ingredients are listed.

## BEVERAGE MENU OPTIONS

### HOTEL ROTTNEST HOUSE PACKAGE

2 hours food & beverage (\$170pp incl gst)

SPARKLING Tatachilla Sparkling, McLaren Vale, SA

WHITE Winemakers Classic Dry White,  
Margaret River, WA

ROSE 1840 Rosé, Swan Valley, WA

RED Winemakers Classic Red, Margaret River, WA

ON TAP Side Track XPA, Single Fin, 6 Degrees Pilsner,  
Rotto 2.8 Light Lager, Ugly Brother English Bitter

NON ALCOHOLIC Soft drinks, Mocktails, Juices & 0% Beer

### HOTEL ROTTNEST CLASSIC PACKAGE

2 hours food & beverage (\$180pp incl gst)

SPARKLING Asolo Prosecco NV, Veneto, Italy

WHITE Pacha Mama Pinot Gris, Yarra Valley, VIC  
Stray Society Fiano-Verdejo, Margaret River, WA  
Sandalford ER Sauvignon Blanc Semillon,  
Margaret River, WA

ROSE Rameau d'Or, Provence, France

RED Chaos Valley Tempranillo, Margaret River, WA  
Sandalford ER Shiraz, Margaret River, WA  
Stray Society Pinot Noir, Pemberton, WA

ON TAP Hotel Rottnest Tap Selection

NON ALCOHOLIC Soft drinks, Mocktails, Juices &  
0% Beer



Options are subject to change due to seasonal availability