EST. 1908

HOLLANDSE CLUB

GET READY TO CELEBRATE THE *Festive Season*

@ HOLLANDSE CLUB

14 NOV SAT

Christmas Tree Lighting & Choir Performance
From 7pm

REGISTER

Come early for the Christmas Slime Activity,
From 6pm

REGISTER

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21 NOV SAT

Sinterklaas Party
11am - 3pm

REGISTER

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6 DEC SUN

Create Your Own Christmas Slime Bauble
1pm - 4pm

REGISTER

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25 DEC FRI

Christmas Lunch
12pm - 3pm

REGISTER

Paint Your Own Christmas Baubles
12pm - 3pm

REGISTER

HOLLANDSE CLUB PRESENTS

BISTRO 1908



A TASTE OF Festive LUNCH

CHRISTMAS FESTIVE LUNCH

Friday 25 December | 12pm - 3pm
$90+ per person (min. 2 persons, includes 2.5hr free-flow wine & Prosecco)
Kids: Under 6: free, 7–12: 50% off (with juices/soda)

SHARING MENU

Festive Starters & Cold Selections
European Charcuterie & Gouda Cheese Platter
Cured meats, aged Gouda, and house accompaniments

Chilled Tomato & Fresh Basil Gazpacho
Ripe tomatoes and fresh basil

Traditional Dutch Bitterballen
Crispy beef croquettes with Dutch mustard

Warm Festive Starter
Wild Mushroom & Truffle Pinsa Romana
Roman flatbread with wild mushrooms, mozzarella, and truffle oil

Festive Main Courses
Herb-Roasted Turkey Roulade
Slow-roasted turkey breast infused with garden herbs

Grilled Ribeye Steak with Herb Butter
Flame-grilled ribeye served with house herb butter

BBQ King Prawns
Charcoal-grilled tiger prawns with a smoky finish

Festive Sides
Chargrilled Broccolini
Charred broccolini drizzled with olive oil

Seasonal Roasted Vegetables
Oven-roasted market vegetables

Herb-Roasted Baby Potatoes & Honey-Glazed Pumpkin
Herbed baby potatoes and honey-glazed pumpkin

Christmas Dessert Selection
Traditional Dutch Appeltaart
Classic spiced apple pie with cinnamon

Traditional Italian Panettone with Vanilla Gelato
Panettone with candied citrus and raisins, served with vanilla gelato

Fresh Seasonal Fruit Platter
A selection of freshly cut seasonal fruit



Celebrate at home with our Festive Bundle from Bistro 1908.

Choose a herb-roasted Whole Turkey or a Honey-glazed Ham, each with roasted seasonal sides, a fresh mesclun salad and all the trimmings. Add our Festive Mixed Fruit Panettone for a sweet finish.

Pre-order now, and let us bring the warmth of the season to your table.

Date: 15th November 2026 – 31st December
Pre-orders open: 1 November. Order at least 4 days in advance.
Collection time: 12pm | 2pm | 4pm | 6pm

☐ **Traditional Roasted Turkey (3.2kg)**
$138
Herb-roasted Whole Turkey
Old-fashioned Bread Stuffing
Roasted Baby Potatoes with Fresh herbs
Roasted Brussels Sprouts & Carrot with Balsamic Glaze
Mesclun Salad with Citrus Dressing, Giblet Gravy & Cranberry Sauce

☐ **Honey-glazed Ham (3kg)**
$158
Honey-glazed ham
Roasted Baby Potatoes with Fresh herbs
Roasted Brussels Sprouts & Carrot with Balsamic Glaze
Mesclun Salad with Citrus Dressing, Pineapple Sauce & Dijon Mustard

☐ **Festive Mixed Fruit Panettone (500g)**
$45

FESTIVE WINE TAKEAWAY

Champagne

☐ Pol Roger Reserve Brut, Champagne, NV	$145

White Wine

☐ M. Chapoutier “Belleruche” Côtes-du-Rhône Blanc, Rhône, France	$55
☐ Tiki Vineyard Sauvignon Blanc, Marlborough, New Zealand	$65
☐ Montes Alpha Chardonnay, Casablanca Valley, Chile	$75

Rose Wine

☐ Yalumba Y Series Sangiovese Rose, Barossa Valley, Australia	$55
☐ Chateau D’Esclans Whispering Angel, Provence, France	$65
☐ Château D’Esclans Rock Angel, Provence, France	$85

Red Wine

☐ Chapoutier Luberon La Ciboise, RV Rhone, France	$55
☐ FlameTree Caberbet Merlot, Magaret River, WA	$65
☐ Seghesio Sonoma Zinfandel, Sonoma County, USA	$90

Prices are subject to GST. An additional 10% service charge applies to non-members.