



CHRISTMAS LUNCH MENU

Canapés & Proseccos on Arrival

Caprese, La delizia baby bocconcini, cherry tomato, basil (gf)
Lobster slider, WA crayfish, charcoal brioche bun

Entrées To Share

Christmas Seafood Platter: fresh shucked oyster, smoked salmon, cooked prawns, seaweed salad, seafood sauce (gf,df,s)
Charcuterie Platter: salami, jamon, ham, grilled bread, crispy pita (df)

Mains To Share

Baked Tasmanian Salmon Fillet: sweet soy glaze, steamed Asian green, mushroom sauce (gf,df,s)
Wagyu Steak: Pardoo wagyu flank steak, broccolini, red wine jus (gf,df)
Carving: Turkey breast with cranberry sauce (gf,df), and Christmas ham with honey glaze (gf,df)

Sides To Share

Charred Broccolini: velvety cashew sauce, creamy paneer, toasted almond flakes (gf,veg)
Grilled Peach Salad: haloumi, Endive, fennel, orange, Miso yuzu dressing (gf,df,veg)
Roasted Root Vegetables: new potato, parsnip, sweet potatoes, garlic, honey butter (gf,veg)

Desserts

Chocolate Lava Cake: lychee, chocolate soil
Pavlova: lemon myrtle cream, passionfruit, mango
Thai Tea Basque Cheesecake: burnt cheesecake, yuzu sorbet

Thursday, 25 December • \$159PP

12PM Canapés & Prosecco • 1PM-4PM Seated Feasting

Kids (under 12) Menu Available \$49pp