



Christmas Day 2020 Lunch

Champagne on Arrival

Amuse Bouche

Watermelon gazpacho, Persian fetta, dill shot and bread
V / (GF) / (DF)

Entree Platter (sharing)

Smoked salmon, king prawns, Moreton bay bug, antipasto, grilled zucchini, and eggplant
(GF) / (DF)

Mains

Pork

Roast pork loin and apple compote with potato rosti and port wine jus
(GF / DF)

Turkey

Roasted turkey breast and orange, pistachio stuffing with braised cabbage and sherry jus
(DF)

Salmon

Pan seared sous vide salmon with pesto mash, asparagus, and roasted tomato
(GF / DF)

Vegetarian

Mushroom torte with wild rice pilaf and chickpea ratatouille

Mango sorbet served with fresh mango and berries
V / (GF) / (DF)

Dessert Platter (sharing)

Assorted petit desserts, mini plumb pudding with brandy crème anglaise

\$125.00 per person (children under 12 yrs \$45.00)

12.00pm to 3.00pm