

CHRISTMAS DAY

LUNCH MENU

A glass of French Champagne on arrival

TO START

Seafood platter Moreton Bay Bugs, oysters, clams, local ocean prawns & scallops (GF)

SECOND COURSE

Double baked honey glazed ham and Piccadilly chutney (GF)

Heirloom tomato and salad watermelon, strawberry, tomato, mint & labnah (GF)

MAIN

Milly Hill lamb shoulder pepperberry & port jus (GF)

Baked ocean trout fillet with green goddess & local salad greens (GF)

SIDES

Duck fat roast potatoes (GF)

House pickled beetroot and Persian fetta (GF)

DESSERT

Eaton mess raspberry meringue clouds, fresh strawberries, berry coulis & white chocolate cream (GF)

We wish you all a Merry Christmas