



CHRISTMAS LUNCH

MENU

Amuse-Bouche

King prawn and spanner crab mayonnaise brioche slider

1st Course (to share)

QLD seafood selection - poached, cured, raw with fennel citrus salad (DF, GF)

Duck liver parfait, spiced apple chutney, toasted brioche

Terrine of pork and pistachio, piccalilli, caperberries and sourdough (DF)

2nd Course (to share)

Baked turkey 'Wellington', truffled mushroom pâté, turkey wrapped in puff pastry, bread, pistachio and sage stuffing, cherry and caramelised onion jus

Slow roasted Black Angus sirloin, caramelised onion, mushrooms and bacon lardons with horseradish cream and traditional gravy

Baked king salmon 'tarator' with tahini yogurt, toasted walnuts, coriander and sumac

Roasted pumpkin with whipped garlic and pork crackling (GF, DF)

Scorched broccolini, lemon, garlic and olive oil (GF)

Roasted potatoes with rosemary salt and za'atar

Butter lettuce, rocket, soft herb and shaved fennel salad

3rd Course (to share)

Rose scented pavlova, passionfruit curd mousse, summer fruits and mint (GF)
White Christmas parfait, gingerbread and salted caramel ganache, honeycomb and poached cherries

Christmas petit fours - Christmas tarts, biscuits, chocolate truffles

SAMPLE MENU ONLY



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BEVERAGES

NV Quartz Reef 'Méthode Traditionelle' Brut, Central Otago, NZ
Craggy Range 'Te Muna Road' Sauvignon Blanc, Martinborough, NZ

AIX Rose, Provence, France

Craggy Range 'Appellation' Pinot Noir, Martinborough, NZ

COCKTAILS

Lemon Drop Fizz

Bombay Citron Presse, Cointreau, Kaffir Lime, Soda
Four Pillars Bloody Shiraz Gin Spritz

Bloody Shiraz Gin, Regal Rogue Rose Vermouth, Sour Plum, Soda

BEER + SELTZER

Asahi Super Dry
4 Pines Pacific Ale
Peroni 3.5

SPIRITS AND MIXERS

Belvedere Vodka
Bombay Sapphire Gin
Bacardi Ocho Rum
Sailor Jerry Rum
Naked Malt Scotch
Buffalo Trace Bourbon
Corazón Tequila

Mocktails, Soft Drinks and Juices available

SAMPLE MENU ONLY

