

CHRISTMAS DAY LUNCH

ENTRÉE

PRAWN AND CRAB

WITH A COCKTAIL OF CRAB AND PRAWN LAYERED WITH ROASTED CHERRY TOMATOES AND AVOCADO, DRESSED IN A LIME AND GARLIC AIOLI SERVED WITH LIGHTLY TOASTED SOURDOUGH.

BEETROOT AND CARAMELISED ONION TART (V)

ROASTED BEETROOT, CARAMELISED ONION TART TOPPED WITH CRUMBED MARINATED GOAT CHEESE SERVED WITH SEASONAL GREENS

PROSCIUTTO AND FIG SALAD (G)

PROSCIUTTO, BUFFALO MOZZARELLA AND FIG SET ON A PEPPERED ROQUETTE AND SHAVED PARMESAN SALAD DRIZZLED WITH A BALSAMIC REDUCTION

MAINS

250G EYE FILLET

SERVED MEDIUM TOPPED WITH A MORTAN BAY BUG FINISHED WITH A TARRAGON BÉARNAISE SAUCE MASH POTATO, GREEN BEANS AND DUTCH CARROTS (G)

CHRISTMAS TURKEY

TURKEY BREAST STUFFED WITH RICE, HERB, BREAD CRUMB, ORANGE, CRANBERRY AND PORT STUFFING, CARVED AND FINISHED WITH A CRANBERRY AND PORT JUS MASH POTATO, GREEN BEANS AND DUTCH CARROTS

HERB CRUSTED BARRAMUNDI

SERVED WITH PISTACHIO BUTTER, SOFT FRESH HERB POLENTA AND A RADICCHIO, AND FENNEL SALAD

GNOCCHI ALLA SORRENTINA

HOMEMADE POTATO GNOCCHI WITH A CHERRY TOMATO CONFIT, FRIED BASIL AND BUFFALO MOZZARELLA (V)

DESSERT

SWEET INDULGENCE

A TRIO OF SICILIAN STYLE CANNOLI, CHOCOLATE AND MACADAMIA FUDGE BROWNIE AND RASPBERRY SORBET

Adults
\$99

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Kids Menu \$35

(under 12)

Entree

Chicken tenders & Chips
or

Gnocchi Napoli

Main

Roast Turkey & vegetables
or

Fish & Chips

Dessert

Chocolate cup filled with vanilla ice-cream and chocolate sauce