



CHRISTMAS DAY MENU

4-courses

SEAFOOD TOWER TO SHARE

Moreton Bay bugs, Pacific oysters, Mooloolaba king prawns,
New Zealand green mussels, Tasmanian smoked salmon
Served with tartare sauce, cocktail sauce, nahm jim, and fresh lemon

ENTRÉE

Burrata di Mozzarella (V)

Marinated heirloom cherry tomatoes, basil oil, smoked tomato relish, truffle salt, micro cress
or

Free-Range Chicken, Leek & Truffle Terrine

Piccalilli, pickled chilli, stone-baked focaccia, Chianti extra virgin olive oil

MAIN

Turkey Roulade

Chestnut & apricot stuffing, rosemary roasted potatoes, honey-glazed baby carrots, charred
Brussels sprouts, thyme jus, cranberry sauce
or

Honey-Glazed Slow-Roasted Ham

Chargrilled pineapple, rosemary roasted potatoes, honey-glazed baby carrots, charred Brussels
sprouts, natural jus, Pommery grain mustard with Cognac
or

Pumpkin Gnocchi (V)

Spinach emulsion, slow-roasted cherry tomato & red capsicum sauce, Stracciatella, parmesan,
toasted walnuts, micro cress

DESSERT

A festive buffet of seasonal sweet delights, fresh fruits, and
a selection of Australian cheeses with condiments & artisan crackers

V ~ Vegetarian

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team
will make efforts to accommodate dietary requirements. However due to the shared production and
serving environment, we cannot guarantee the complete omission of such allergens or foods which may
cause an intolerance.

Please inform our team if you have a food allergy or intolerance
Please note, the menu may be subject to change.

