Jubilee Brasserie

CHRISTMAS LUNCH

COLD ITEMS	М	٧
COFFIN BAY OYSTERS NATURAL 1/2 DOZ (GF) With shallot mignonette	\$18	\$20
OYSTERS KILPATRICK 1/2 DOZ (GF)	\$18	\$20
BUCKET OF PRAWNS Fresh Queensland tiger prawns with cocktail sauce (GF)	\$25	\$27.80
SMOKED SALMON ON MELBA TOAST With capers, Spanish onion and sour cream	\$17	\$18.90
CHARCUTERIE PLATE Smoked, cured and roasted slices of meat with marinated vegetables.	\$24	\$26.70
HOT ITEMS ALL HOT ITEMS SERVED WITH ROASTED POTATO AND SEASONAL VEGETABLES	М	V
OVEN ROASTED TURKEY BREAST With sage, onion chipolata and cranberry sauce	\$32	\$35.60
HONEY GLAZED HAM With sage, onion chipolata and sweet mustard gravy	\$29	\$32.30
SALMON FILLET (GF) With creamy dill sauce	\$35	\$38.90
NEW ZEALAND MUSSELS (GF) Cooked in Proyencale sauce	\$32	\$35.60
ROASTED BUTTERFLIED SPATCHCOCK CHICKEN Preserved lemon cous cous	\$33	\$36.70
ROASTED VEGETABLE AND HALOUMI STACK (V) (GF) With Napolitano sauce	\$28	\$31.10
DESSERT	М	V
CHRISTMAS PLUM PUDDING With Crème Anglaise	\$14	\$15.60
YULE LOG SLICE	\$13	\$14.50

GF) Gluten free (V) Vegetarian (VG) Vegan. Christmas Lunch Menu only available from 11.30am – 2.30pm.

Regular Jubilee Brasserie only available from 5.30pm on Christmas Day. 15% Surcharge applies on Public Holidays and is included in the Christmas Lunch Menu pricing. Menu items are subject to change without notice due to market prices and availability that are beyond our control. All menu items may come into contact with foods containing gluten or diary cooked in our kitchen. Please advise our team of any allergies at the time of ordering.

Service times may exceed 30 minutes during peak/busy periods – your patience is appreciated. A cakeage fee of \$3 per person applies.