

CHRISTMAS

Menu

COLD SELECTION

Freshly shucked Sydney rock oysters GF, DF,

Fresh Australian tiger prawns, mary rose, lemon GF, DF

Poached Tasmanian salmon, crème fraiche, lemon zest, pickled cucumber GF

Spicy potato salad, baby cos, streaky bacon, fresh herbs, zesty dill mayo GF

Caprese salad, heirloom tomatoes, creamed Persian fetta, avocado, vincotto dressing GF

Fig, pomegranate & burrata salad, sherry vinaigrette GF

Artisan baked breads, salted butter

HOT SELECTION

Hot maple glazed ham, cherries, selection of mustards GF

Traditional turkey breast, cranberry sauce, gravy GF

Roasted prime rib of beef, charred onions, peppercorn jus GF

Cauliflower cheese gratin, fresh mozzarella, white sauce, crunchy breadcrumbs VG

Roasted Queensland blue pumpkin, extra virgin olive oil, cracked pepper GF, VG

Sautéed greens, pink Himalayan sea salt, garlic butter GF, VG, DF

DESSERT SELECTION

Christmas puddings, brandy custard, summer berries VG

Individual pavlovas, Chantilly cream GF, VG

Chocolate mousse brownie trifles VG

Tropical seasonal fruit GF, DF, VG

GF - GLUTEN FREE | DF - DAIRY FREE | VG - VEGETARIAN

