

CHRISTMAS DAY *Luncheon*

CHEF'S COLD SEAFOOD STATION

Fresh QLD Tiger Prawns w' Creamy Seafood Sauce | Coffin Bay Pacific
Oysters w' Eschalot & Chive Mignonette | House Cured Salmon w'
Crème Fraiche & Dill | Chef's House Smoked Ocean Trout | Morney
Green Lip Mussels, Herb Crumb | Creamy Seafood Salad, Fresh Herbs |
Fresh Lemon & Lime

CHEF'S HOT MEAT CARVERY

Plum Glazed Ham w' Sticky Spiced Plum Sauce | House Rolled Crackling
Porchetta w' Chimichurri | Marinated Slow Roasted Lamb Shoulder,
Smoked Labneh | Roast Turkey w' Cranberry Compote

SERVED W' ASSORTED ACCOMPIMENTS

HOUSE MAPLE JUS, RED WINE JUS, APPLE JAM, ROAST CHICKEN JUS

HOT SIDES

Crispy Roasted Potatoes w' Garlic Butter, Sour Cream & Chives |
Heirloom Zucchini w' Sticky Maple & Crispy Guanciale | Honey Glazed Carrots w'
Puffed Grains | Mixed Artisanal Dinner Rolls w' Cultured Butter

SALADS

Creamy Potato, Crispy Chorizo & Egg Salad, Crème Fraiche & Spring
Onion | Crispy Haloumi Mediterranean Salad, Bell Pepper, Cucumber,
Capsicum, Olives | Grilled Sugarloaf, Eschalot, Pickled Raisons,
Parsley, Tahini Vinaigrette, Toasted Sunflower Seeds

DESSERTS

Chef's Australian Cheese Station | Cheddar, Camembert,
Blue, Quince, Fruit & Nuts, Lavosh | Sticky Date Pudding,
Brandied Butterscotch Sauce | Hand Made Fruit Mince Tarts |
Chocolate Brownie | Lemon Ricotta Cannoli, Pistachio |
In Season Fruit Salad w' Vanilla Bean Cream