

CHRISTMAS EVE

Sunday the 24th of December

2 course set menu = \$80 pp | 3 course set menu = \$90 pp | Children = \$50 pp

Seafood platter menu = \$195 pp | Meat platter menu = \$105 pp

ENTREE

Salt & pepper calamari

Salt & pepper calamari (5), green salad, garlic aioli (gf, df)

Spaghetti burrata

Carrot & fennel puree, topped with burrata, toasted almonds (v, vgo)

Fresh prawns

Fresh prawns (5), orange vinaigrette (gf, df)

Beef carpaccio

Sliced eye fillet, fresh lemon juice, truffle oil, shaved parmesan, capers (gf)

Antipasto for one

Salami (2), coppa (2), prosciutto (1), Sicilian olives, smoked provolone, bread sticks

MAIN

King prawns

Grilled King prawns (5), rice, homemade seafood bisque (gf)

Crispy barramundi

Potato mash, broccoli, chilli jam (gf)

Chicken breast

Dijon sous vide chicken breast, smoked scamorza, potato mash, salsa verde, carrot puree, sage, rosemary (gf)

Sirloin steak

Grilled sirloin steak served medium, potato mash, seasonal vegetables, chimichurri (gf)

Mushroom cannelloni

Mushroom, truffle, homemade nutmeg beschamel (v)

DESSERT

Tiramisu

Coffee, Frangelico, mascarpone, cream

Raspberry panna cotta

Berry compote, white chocolate

Creme brûlée

Vanilla, orange, dark chocolate brittle

Christmas pudding

Apricot, strawberry, peach, dates

Zuppa inglese

Sponge cake soaked in Kermes liqueur, citrus lemon custard, dark chocolate custard

Menu is subject to seasonal availability.

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SEAFOOD PLATTER MENU

1 platter between 2 people

Whole lobster, 4 half Moreton bay bugs, 4 king prawns, scallops, salt & pepper calamari, 2 braised octopus legs, dozen oysters, rice, fries, salad (gfo)

Please choose for your platter:

mornay OR garlic chilli butter lobster
natural or Kilpatrick oysters

Platters can be amended to share between 3 people and so forth

MEAT PLATTER MENU

1 platter between 2 people

Eye fillet carpaccio, sous vide dijon chicken breast, slow cooked beef cheeks, slow braised pork belly, fries, salad, red wine jus (gf)

Platters can be amended to share between 3 people and so forth

+ CHOICE OF DESSERT

Tiramisu

Coffee, Frangelico, mascarpone, cream

Raspberry panna cotta

Berry compote, white chocolate

Creme brûlée

Vanilla, orange, dark chocolate brittle

Christmas pudding

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CHILDREN

Spaghetti napoletana (V)

Napoletana sauce, parmesan

Chicken schnitzel

Served with shoestring fries

Calamari (GF)

Served with shoestring fries

Cheese pizza (V)

Napoli, mozzarella

Ham & cheese pizza

Napoli, leg ham, mozzarella

DESSERT

Vanilla ice cream

w/ choice of topping

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