

CHRISTMAS DAY

Monday the 25th of December | 11:30 AM - 3:30 PM | All menus inclusive of drinks

Adults = \$225 pp | Children = \$125 pp

Seafood platter menu = \$275 pp | Meat platter menu = \$245 pp

STARTERS

Ciabatta & antipasto on arrival

ENTREE

Beef carpaccio

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

Salt & pepper calamari

Salt & pepper calamari (5), roquette & fennel salad, parika mayo (gf, df)

Seafood lasagna

Pippies, mussels, calamari, prawns, homemade nutmeg bechamel

Seafood platter for one

Fresh prawns (2), natural oysters (2), half blue swimmer crab, smoked salmon (gf, df)

Zucchini flowers

Ricotta & truffle stuffed zucchini flowers (3), pesto, four cheese sauce (v) **OR** napoli sauce (vg)

MAIN

Snapper fillet with scampi

Crispy skin snapper, 1 whole scampi, green pea & mint puree, rice, coconut bisque (gf)

Moreton Bay bugs

Rice, coconut bisque (gf)

Duck breast

Roasted potatoes, seasonal vegetables, carrot puree, red wine jus (gf, df)

Truffle-infused beef cheeks

Roasted potatoes, seasonal vegetables, carrot puree, red wine jus (gf, df)

Ricotta & spinach ravioli

Homemade spinach & ricotta ravioli, burrata (v)

DESSERT

Tiramisu

Coffee, Frangelico, mascarpone, cream

Passionfruit panna cotta

White chocolate, fresh mint

Trio of Sorbet

Raspberry, mango, lemon (gf, df, vg)

Trio of Gelato

Chocolate, hazelnut, pistachio

Zuppa Inglese

Sponge cake, custard, cream

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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

Passionfruit panna cotta

White chocolate, fresh mint

Trio of Sorbet

Raspberry, mango, lemon (gf, df, vg)

Trio of Gelato

Chocolate, hazelnut, pistachio

Zuppa Inglese

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

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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

INLCUED DRINKS

Wines

Sauvignon Blanc

Pinot Grigio

Shiraz

Sparkling

Moscato

Cabernet Sauvignon

Beers

Corona

Peroni

Great Northern Super Crisp

Tooheys New

Carlton Dry

VB

Great Northern Zero

Non-alcoholic beverages

Soft drinks

Juices

Tea & coffee