



CHRISTMAS DAY LUNCH.

\$140PP.

SHARED ENTREES.

GRAZING PLATTERS

SELECTION OF HOUSE MADE DIPS, CHEESES, CURED MEATS,
OLIVES, MARINATED & PICKLED VEGETABLES,
GRILLED SOURDOUGH & FLATBREAD

OYSTERS & PRAWNS

FRESHLY SHUCKED OYSTERS, TRADITIONAL CONDIMENTS
MOOLOOLABA KING PRAWNS, MARIE ROSE SAUCE

CHOICE OF MAIN.

DAINTREE BARRAMUNDI

ROMESCO, SAUTÉED ROCKET, BROAD BEAN,
ASPARAGUS, OLIVE OIL & BASIL

TRADITIONAL TURKEY & HAM

ROAST POTATOES, GLAZED CARROTS,
BUTTERED GREEN BEANS, RICH GRAVY

PRESSED LAMB SHOULDER

SMOKED PUMPKIN PURÉE, CUCUMBER,
CORIANDER & SESAME, LAMB JUS

FOR THE TABLE

ROCKET, PEAR & WALNUT SALAD

CHOICE OF DESSERT.

TRADITIONAL CHRISTMAS PUDDING

VANILLA ICE CREAM, CUSTARD

SUMMER BERRY PAVLOVA

CHANTILLY CREAM, SUMMER BERRY COMPOTE, STRAWBERRY SORBET

FLOURLESS ORANGE CAKE

CANDIED ORANGE SYRUP, CHOCOLATE ICE CREAM





CHRISTMAS DAY LUNCH. VEGETARIAN MENU.

ENTREE.

VEGETARIAN PLATTERS

SEASONAL CRUDITES, HOUSE MADE DIPS,
BEETROOT FALAFEL, GRILLED FLATBREAD

MAIN.

SUMMER VEGETABLE RISOTTO

GREEN PEA, ASPARAGUS, ARTICHOKE,
ZUCCHINI FLOWER, PARMESAN & CHIVE

DESSERT.

RED VELVET CAKE

WHIPPED CASHEW CREAM, RASPBERRY COULIS





**CHRISTMAS DAY LUNCH.
CHILDRENS MENU. \$50.**

12 YEARS & UNDER.

MAIN.

CHOOSE FROM:

ROAST CHRISTMAS TURKEY

ROAST POTATOES, CARROTS, GRAVY

CHICKEN SCHNITZEL

CRUMBED CHICKEN BREAST, CHIPS, GRAVY

BATTERED FISH GOUJON

CHIPS OR VEGETABLES

PENNE NAPOLITANA

DESSERT.

PROFITEROLES

VANILLA ICE CREAM, CHOCOLATE SAUCE

