

# Christmas Day

Sunday 25<sup>th</sup> of December 2017

---

## *On Arrival*

Crusty Ciabatta bread w olive oil, balsamic, fetta & dukkah

## *Entrée: Select from*

- Oysters ½ dozen mixed** natural & smoked salmon, crème fraiche w salmon roe (GF)
- QLD Scallops** served with blood plum, fennel, sorrel, passionfruit vinaigrette (GF)
- Beef Carpaccio** with green peppercorns, pecorino, spiced Dijon vinaigrette and grissini(GF)
- Potted Prawns** with Avocado butter, chives, watercress, white pepper and thyme(GF)
- Croquette Flowers** stuffed with ricotta and blue cheese with rocket and sorell (GF)

## *Mains: Select from*

- Fresh Seafood Plate** Moreton Bay bug, prawns, seasonal oysters, smoked salmon & marinated mussels with trio of dipping sauces (GF w/o sauces)
- Eye Fillet 250gram** served medium to medium well, topped w ½ Moreton Bay bug, garlic cream prawns and served on chat potatoes & seasonal greens (GF)
- Confit Duck Leg** served with candied beetroot, parsnip puree and asparagus spears (GF)
- Tasmanian Salmon** pan seared with heart of palm, heirloom carrots, white asparagus and mint buerre blanc (GF)
- Pumpkin Ravioli** finished w black truffle cream

## *Dessert: Select from*

- House Tiramisu** served with amaretto glaze & toasted almonds
- Crème Patissiere** served with poached pear dried fruit, cardamom and cinnamon crumble
- Pavlova** served with mango, kiwi fruit, strawberries and macadamia (GF)

## *Kids*

Chicken, Steak, Fish or Calamari served w chips and salad  
Ice cream with chocolate or strawberry topping

---

**Cost - \$130 per adult . \$25 per child- Reservations 11am to 2pm**

\$20 per person deposit required to secure your booking. Seating positions are on a request basis only, not always guaranteed