

CHRISTMAS DAY LUNCH

Tuesday 25th December 2018

130.00 per person

1st Seating 11am 2nd Seating 2.15 -2.30pm

A Selection of Garlic and Herb Breads

Entrée

Choice of:

1. Seafood Chowder or Pumpkin Soup
2. 9 Sydney Rock Oysters Freshly Shucked w/ Lemon Wedges
3. Japanese Scallops w/ Soy, Chilli, Ginger Shallots
4. Queensland Mango and King Prawn Cocktail
5. Haloumi Cheese w/ Olive Oil and Cracked Pepper
6. Salt and Pepper Baby Calamari
7. Tasmanian Smoked Salmon w/ Spanish Onions, Lemon Wedge
8. Linguine Pasta w/ Baby Spinach, Chilli, Garlic, Diced Roma Tomatoes in Olive Oil

Main

Choice of:

1. Traditional Christmas Dinner (*Turkey and Ham w Cranberry*)
2. Salmon Fillets Grilled w/ Asparagus and Citrus Butter
3. Dory Fillets Crumbed and Deep-Fried w/ chips
4. Veal Medallions w/ Mushrooms and Red Wine Jus
5. Chicken Breast Roasted w/ Ricotta, Spinach, Broth
6. King Island Beef Fillet w/ Chive Béarnaise
7. Half Lobster Mornay or Thermidor
8. Pork Belly Roasted w/ BBQ Japanese Scallops, Sherry Reduction

All Mains Served w Assorted Vegetables

Sweets

Choice of:

1. Christmas Pudding w/ Crème of Brandy
2. Trio of Homemade Gelato
3. Mixed Berry Brulee
4. Strawberries Bayblu
- (*Brandy Snap Basket, Double Vanilla Ice-Cream and Passionfruit Jus*)
5. Crème Caramel
6. Profiteroles w/ Vanilla Custard and Rich Belgian Chocolate
7. Homemade Tiramisu
8. Chocolate Mousse Gateaux
9. Baby Pavlova

Espresso Coffee – Tea – Chocolates - Biscotti

Kids Menu

\$40.00 Per Child

Choice of: Chicken Schnitzel, Calamari Rings, Prawn Cutlets or Fish served w Chips and Soft Drink

Vanilla Ice-Cream w Chocolate, Strawberry or Caramel Topping