

# CHRISTMAS DAY LUNCH

120.00 per person

1<sup>st</sup> Seating  
11am

*A Selection of Garlic and Herb Breads*

2<sup>nd</sup> Seating  
2.15pm

## 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 Coriander
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
8. Linguine Pasta w/ Baby Spinach, Chilli, Garlic, Diced Roma Tomatoes in Olive Oil
9. Soft Shell Crab, Salt and Pepper

## Main

Choice of:

1. Traditional Christmas Dinner (*Turkey and Ham w Cranberry*)
2. Salmon Fillets Grilled w Asparagus and Hollandaise
3. Dory Fillets Crumbed and Deep-Fried
4. Veal Medallions w Mushrooms and Red Wine Jus
5. Chicken Breast Roasted w Ricotta, Napolitan Sauce
6. King Island Beef Fillet w Chive Béarnaise
7. Half Lobster Mornay, Thermidor or Singapore Style
8. Pork Belly Roasted w BBQ Japanese Scallops, Sherry Reduction
9. Wild Barramundi Fillet Grilled w/ Rocket, Semi-Dried Tomatoes, Olive Oil

*All Mains Served w Assorted Vegetables*

## Sweets

Choice of:

1. Christmas Pudding w Crème of Brandy
  2. Trio of Homemade Gelato w Biscotti Wafer
  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 Chocolate Sauce
  7. Homemade Tiramisu
  8. Chocolate Mousse Gateaux
  9. Cream Blueberry Cheesecake

Espresso Coffee – Tea – Chocolates - Biscotti

## Kids Menu

**\$30.00 Per Child**

Choice of: Chicken Schnitzel, Calamari Rings, Prawn Cutlets or Fish  
served w Chips and Soft Drink or Juice  
Vanilla Ice-Cream w Chocolate, Strawberry or Caramel Topping