

CHRISTMAS DAY LUNCH

Glass Sparkling on arrival

TO THE TABLE

House made rosemary and
garlic focaccia
with cranberry orange butter

ENTRÉE

Choice of

Wild mushroom and truffle pate
with fresh bread and quince paste

Demitasse of crayfish bisque
with grilled king prawns and
brioche soldiers

Duck and pork terrine

with apricot moustarda, seeded
lavoche and an apple roquette salad

MAIN

Choice of

Buttermilk brined turkey breast,
rye bread cranberry stuffing
with pan juices

Seared yellow fin tuna

with olive crumble and salsa verde

Tasmanian lamb backstrap
horseradish sauteed spinach
and a merlot jus

Cauliflower and cheddar filo pie
with smoked tomato sugo

SIDES TO THE TABLE

Heirloom roasted baby carrots
with honey chermoula

Baby bocconcini

cherry tomato and basil caprese salad

Pinkeye potatoes

with lemon rosemary sea salt

PALETTE CLEANSER

Cucumber mint spritz shot

DESSERT

Choice of

Christmas pudding spiced beignets
dusted in nutmeg sugar, brandy date
sauce and crème anglaise

Classic deep lemon tart

with fresh berries and pure cream

Lavender pannacotta trifle

with blackberry jelly, orange sponge
and fresh mango

Coffee & Tea with a petite four

