

CHRISTMAS DAY SAMPLE MENU \$130.pp

entrée

Lobster caesar salad

1 dozen freshly shucked oysters served natural

Pasta fagioli (tuscan white bean and pasta soup)

Prawn & scallop san choi bao

Crispy fried zucchini flowers filled with goats cheese and pesto

Ham and salami tasting plate

Pork belly and BBQ pork rib with roasted pear and pear chutney

Hand-made gyoza of prawn & scallop with cucumber and palm heart salad

Steamed 9+ marble score Wagyu beef dumplings with soy dipping sauce

Fried fresh S.A calamari with spiced salt and lemon juice

Mud crab and potato cake with pandan infused coconut milk

Spinach salad with NT figs, caramelised pancetta, blue cheese and apple balsamic



pasta & risotto (available as entrée or main)

Wagyu beef lasagne with parmesan béchamel

Pasta chitarra with veal meatballs and tomato passata

Pasta rotolo with sheeps milk ricotta, pumpkin, spinach and pine nuts

Risotto of king brown, swiss brown, porcini and button mushrooms

Risotto of asparagus and leek with a crumbling of goats cheese

Potato gnocchi with lamb ragout

Ravioli of lobster with citrus butter sauce



main

Vegetable tasting plate

Crumbed and fried **whole boned** King George Whiting served with Italian salad

Pan roasted fillet of John Dory on crushed Nicola potatoes & smoked Woodbridge trout

Pan roasted fillet of Rock Ling with seared scallops on pear & parsnip puree

BBQ fillet of Yellow-Fin Tuna on horseradish mash with olive tapenade

Prawns with sugar snaps, macadamia nuts, ginger and garlic

BBQ Black Berkshire pork cutlet with apple mostarda and crackling

Pepper crusted BBQ certified Australian Black Angus eye fillet steak

Two way lamb

Four tastes of duck



side dishes

(additional charges apply)

Green beans with garlic butter and macadamia nuts	11.
Roasted new season asparagus with parmesan and soft boiled egg	13.
Roast baby carrots with rosemary and extra virgin olive oil	11.
Steamed Asian greens with oyster dipping sauce	12.
Cauliflower béchamel gratin	12.
Smoked tomato and buffalo mozzarella salad	16.
Salad of rocket, fresh pear, parmesan and balsamic dressing	11.
Salad of celery, cos and ice butter lettuce with honey mustard dressing	11.
Salad of lettuce, tomato, cucumber, fetta, olives and lemon juice	11.
Salad of mixed lettuce and fresh QLD palm heart with balsamic	14.
Bowl of fries	11.
Steamed jasmine rice	7.
Potato mash	11.



dessert

- Christmas pudding with brandy anglaise and vanilla ice cream
- Pavlova with vanilla cream, passionfruit coulis and fresh berries
- Affogato - home-made ice cream served with Frangelico and espresso coffee
- Vanilla panna cotta with fresh strawberries, berry jelly and strawberry sorbet
- Marscapone cheesecake with banana, butterscotch sauce and coconut sorbet
- Traditional crème caramel with crushed amaretti biscuits
- Flamigni nougat semi freddo with brandy snap sheets
- Coconut and pandan leaf crème brulee with lime sherbet and coconut sorbet

