

Christmas Day Lunch 2021

Saturday the 25th of December

Menu

Amuse bouche

*Poached asparagus, baked leg ham,
potato & Hollandaise*

1 st Entrée

*Coral trout, Moreton bay bug tail, slow cooked octopus,
celeriac remoulade, hot smoked mackerel, bisque sauce*

2 nd Entrée

*Orange & soy roast duck breast, foie gras, roast fennel,
honey carrot puree, onion gougeres*

Mains

*Seared wild shot loin of venison, cauliflower puree,
gruyere croquette, beetroot, roast Brussel sprouts,
exotic mushrooms & sliced black truffle*

Cheese

Cheese platter to share with cherries, chocolates & nuts

Dessert

*Christmas pudding, Armagnac custard &
vanilla cream*

Or

Fresh mango & sorbets

\$180 per head