

Christmas Day Lunch 2020

Friday the 25th of December

Menu

Amuse bouche

*Poached white asparagus, Parma ham,
potato & Hollandaise*

1st Entrée

*Coral trout, Moreton bay bug tail, slow cooked octopus,
celeriac remoulade, avruga caviar, bisque sauce*

2nd 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

Fondant iced Christmas cake, mixed berry salad, vanilla cream

Or

Fresh mango & sorbets

\$170 per head