



CHRISTMAS DAY MENU

4-course alternate drop

WELCOME AMUSE BOUCHE

Green Tomato Gazpacho

SEAFOOD PLATTER TO SHARE

Fresh Cooked Mooloolaba King Prawns
Freshly Shucked Natural Oysters
Green Lipped Mussels with Chilli Garlic Dressing
Smoked Salmon with Caper & Red Onions
Selection of Condiments

STARTER

Vitello Tonnato, Sous Vide Veal Eye Round, Tuna Mayonnaise, Cherry Tomato, Caper Berries
Salmon Tartar, Coriander Chilli Dressing, Blood Orange, Radish, Lemon Jelly, Crispy Shallot

MAIN

Turkey Breast & Apricot Roulade, Cranberry Sauce, Sage Turkey Jus
Maple Syrup & Five Spices Glazed Baked Christmas Ham, Thyme Sauce

DESSERT

Pavlova, Macerated Berries, Whipped Cream, Mango Sorbet
Christmas Pudding, Wild Berries, Warm Crème Anglaise, Raisin Ice Cream

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance.

Please inform our team if you have a food allergy or intolerance
Please note, the menu maybe subject to change.

