

CHRISTMAS DAY 2019



ENTREES

Sydney Rock Oysters (6)

served Natural

Tempura Zucchini Flowers

filled with ricotta & spinach, balsamic glaze, pumpkin purée

Saikou Salmon Sashimi

served w/ accompaniments

Salt & Pepper SA Calamari

fried onion, shallots, garlic & chilli

Prawn & Crab Meat Salad

quinoa, baby beetroot, pomegranate & seafood sauce

Butterflied King Prawns

jasmine rice, chilli garlic lemon butter sauce

Beef Carpaccio

parsnip purée, confit tomato, gherkins & cabernet sauvignon

Buffalo Mozzarella Salad

heirloom tomato, basil, pine nuts

MAINS

Grilled Tasmanian Salmon Fillet

potatoes, cauliflower, pickled raisins & baharat

Grilled Cone Bay Barramundi Fillet

potatoes, avocado, spinach & lemon olive oil

Battered Sand Whiting Fillets

garden salad, chips, tartare sauce

Oven Baked Chicken Supreme

sweet potato mash & green beans, mustard sauce

Tasmanian Grass Fed Eye Fillet (250g)

paris mashed potato, dutch carrots & veal jus

Pan-Fried Homemade Thyme & Potato Gnocchi

confit mixed mushrooms, parmesan, truffle oil

Whole Australian Lobster Mornay (700g)-50 Extra

served with chat potatoes & steamed greens

Roast Turkey & Ham

baked potato, pumpkin & cranberry jus

DESSERTS

Christmas Pudding

brandy custard

Honeycomb & Marshmallow Ice Cream Sandwich

raspberry coulis

Oreo Cheesecake

chocolate paint & vanilla ice-cream

Cinnamon Poached Pear

frangipane & mascarpone

*Includes Bread Roll, Loose Leaf Tea, Espresso Coffee and Chocolates
\$150.00 Adults & \$45.00 Children (ask your waiter for a kids menu)
between 4 & 12 years old Prices Inclusive of GST*