

Christmas Menu

Stone Baked Garlic Bread

ENTRÉE

Seafood Medley

fresh prawn, natural oyster w mint & cucumber vinigrette , lime ,corriander & Jalapeno
Salmon gravalax , salt & pepper calamari, XO dressed scallops, dill tempura prawns

- ask your waiter for a non-seafood & vegetarian option -

MAINS

(Please Choose)

Wild Barramundi & King Prawn

w our famous Lot sauce

Herb & Pepper Crusted Lamb & Moreton Bay Bug

lamb loin w rosemary & fig jus , Paris mash and seasonal vegetables

Maple & Nutmeg Glazed Chicken Roulade

chicken breast stuffed with rye, sage & sausage , seeded mustard beurre blanc , cranberry puree , Paris mash and seasonal vegetables

Mushroom Risotto (vv)

braised fennel, garlic & spinach

DESSERT

(Served alternately)

Bounty Pannacotta

w coconut pannacotta , toasted coconut ,calubut ganache , cherry compot

Matcha Cheesecake

orange syrup , roasted white chocolate , fresh raspberries & chantilly cream

BEVERAGE MENU

Carlton Dry, Great Northern Super Crisp & Cascade Premium Light
Harper Park Semillon Sauvignon Blanc, Harper Park Cabernet Merlot,
St Louis Blanc de Blanc Sparkling,
Soft Drinks ,Juice, Mineral Water, Espresso Coffee & Tea