

CHRISTMAS DAY MENU

STARTER

Herb Focaccia & Cultured Butter

Amuse Bouche Coffin Bay oyster, salmon roe, apple balsamic

FIRST COURSE

Moreton Bay bugs Carrot and pineapple escabeche, avocado, samphire

SECOND COURSE

Choice of:

Turkey Ballotine

Pork and sage stuffing, sweet potato and candied cranberries

or

Beef Two Ways Slow-braised beef short ribs, beef pithivier, onion soubise, cherries, green and native pepper jus

THIRD COURSE

Chocolate Snowball

Mascarpone cream, ginger crumble, freeze-dried mandarin, wild berries

PETIT FOURS

Tea and coffee



CHRISTMAS DAY VEGETARIAN/VEGAN MENU

STARTER

Herb Focaccia & Macadamia cream

Amuse Bouche Beetroot tartare, cucumber cup, togarashai

FIRST COURSE

Compressed stone fruit
Carrot and pineapple escabeche, avocado, samphire

SECOND COURSE

Potato Gnocchi Pumpkin two ways, salsa verde, pepitas

THIRD COURSE

Chocolate decadence
Coconut cream, ginger crumble, freeze dried mandarin and wild berries

CHOCOLATE TRUFFLE

Tea and coffee



FIRST COURSE

North Pole Pasta Spaghetti, Napoli and magic parmesan

SECOND COURSE

Santa's Roast Sliced Turkey, Fluffy mash, peas, kids' jus

THIRD COURSE

Rainbow Jelly Jelly, Water melon popsicles, Chocolate Santa

MINI CHOCOLATES