



# Christmas Day Lunch 2020

*Adults \$120pp, Kids under 12 \$45pp*

## **Appetiser**

Smokey crayfish salad with a tapa twist

## **Entree**

King George whiting roulade, pickled vegetables, edamame, enoki mushroom, white miso cream

Grilled lamb cutlet, merguez chipolata, mushroom and eggplant purée, harissa sauce

Home made potato gnocchi with wagyu meatballs, glazed carrots, peas and a truffle oil scented sauce. (also vegetarian option available)

*Cobb Loaf to share*

## **Main**

Grilled Black Angus eye fillet, sautéed English spinach, onion jam, asparagus, red wine sauce

Pan fried Tasmanian Atlantic salmon fillet, zucchini, pine nut and parmesan salad, sauce vierge

Roast Turkey breast filled with dry fruit, nuts and sage stuffing, roast kipfler potato and baby carrot, cranberry sauce

Spaghetti Marinara topped with pangrattato

*Garden salad to share*

## **Dessert**

Gelato

Selection of International & local cheeses with muscatel, fruit bread and lavosh biscuit

"Amor" soft centre dark chocolate pudding, mini matcha brûlée, spiced cherries, fresh vanilla bean ice cream

Warm Christmas pudding, fresh mixed berries and a Brandy Anglaise sauce

Iced strawberry soufflé, Galliano strawberry and Chantilly cream

*We will also have options for various dietary requirements, please let us know of any requirements on booking*