



Christmas Day Luncheon

❖ Adults \$275, Children \$75 ❖

Shared Appetizer

- v French Onion Dip - flat bread and crudités
- GF Hiramasa Kingfish Crudo - crème fraîche, dill

Shared Entrée

- Turkey Roulade, fragrant herb and bacon stuffing, cranberry and orange relish
- GF Smoked Duck Breast - nectarine, radicchio
- GF v Vegetable Terrine - aubergine, peppers, goat curd
- GF King Prawns - avocado, iceberg, Marie-Rose

Main

- GF Seasonal Fish Fillet - parsnip cream, sauce vierge, crispy parsnip
- v Potato Gnocchi - pumpkin, currants, pine nuts, sage, beurre noisette
- GF Roasted Porchetta - apple and cabbage slaw, apple mustard jus

Sides

- GF v Beetroot Salad - goat curd, walnut, orange

Shared Dessert

- GF Pavlova - lemon curd, mango, passionfruit
- Summer Pudding - berries, cassis, double cream

Petit four

- GF House made Chocolate Truffles

Please note 10% service will be added to the total bill
Please advise your waiter if you have any allergies or require information on ingredients used in our dishes