



CHRISTMAS LUNCH MENU

This menu is designed to share with family and friends at the table – no buffet for 2020!

TO START

Cob loaf with black garlic butter
Gin marinated olives

SEAFOOD SELECTION

Shucked Sydney rock oyster with champagne vinaigrette
Peel and eat king prawns
Blue swimmer crab
Baked salmon with lemon, dill sauce

MAIN COURSE

French prime rib, Yorkshire pudding
Honey baked ham
7 hour leg of lamb, pan sauces
Marinated wood fired roasted chicken
Assorted sides consisting of couscous, spiced chickpeas and pomegranate
Quinoa & grape salad
Seasonal vegetables
Roasted garlic potatoes
Prosciutto, fig and charred peach

DESSERT PLATTER

Double choc swirl pavlovas
Apple strudel
Local and imported cheeses
Dried fruits, roasted nuts, grapes
Seasonal fruits and berries