



CHRISTMAS LUNCH ON THE QUAY

Sourdough rolls, with Pepe Saya artisan butter, extra virgin olive oil, Murray River pink salt

AMUSE BOUCHE

Rock Oyster, Finger Lime Vinaigrette & Lemon Balm

ENTREE

Your choice of:

Citrus Cured Ocean Trout, Poached King Prawn, Pickled Green Chilli, Avocado & Mango

Buffalo Mozzarella, Zucchini, Green Pea, Kalamata Olive, Mint & Salted Pistachio

Confit Corn-Fed Chicken Wings, Seared Scallop, Sweetcorn, Hazelnut & Coriander

MAIN

Your choice of:

Cone Bay Barramundi, Baby Cos, Pea, Eshallot, Avruga Caviar, Buttermilk & Lemon Oil

Turkey Breast, Braised Mushrooms, Kale, Chestnut, Cranberry & Almond Crumbs, Apple Sauce

Flinders Island Lamb Rump, Crispy Shoulder, Saffron Potato, Green Asparagus & Beluga Black Lentils

Petite Mixed Leaves, Baby Herbs & Chardonnay Vinaigrette

New Potatoes, Parsley & Garlic

DESSERT

Your choice of:

Meringue, Chantilly Cream, Poached Strawberries, Blackberry & Pistachio

Christmas Pudding, Vanilla Bean Anglaise, Fig & Brandy Ice cream

Chocolate Delice, Salted Caramel Peanut Brittle, & Raspberry

Petit fours with tea and coffee

Fruit Mince Pies

Please let us know about any allergies or dietary requirements, we will endeavor to accommodate all requests

Menu subject to change

