

Christmas menu

CHEF
Rafik Himi

Seafood platter:

Marinated wild caught QLD prawns, lime, herbs; Herb poached salmon, langoustines, crab; Lemon, yuzu, olive oil vinaigrette

Main dishes

Turkey roulade, caramelised apples, fresh figs, cranberry sauce

Christmas glazed ham, maple syrup, sweet spices

Baked citrus salmon cote

Salads:

Crispy fennel, green apple dill salad

Rocket, pear, macadamia, Comté salad, honey vinaigrette

Roasted beets, fresh apple, sweet horseradish, raspberry vinaigrette

Sides:

Hasselback Potatoes

Artisanal sourdough bread, Chef made chimichurri butter

Green beans, young shoots, olive oil

Desserts

Christmas pavlova, mango sorbet, berry coulis

Christmas sweets, brownies, butter shortbread



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V - vegetarian, VG - **vegan**,
GF - gluten free, DF - dairy free