

Christmas Luncheon

TO START

Shared Platter of Antipasto Misto
Sliced Turkey, Ham, Prosciutto, Suppli and Grilled Vegetables

CHOICE ENTREE

Duo of Prawns and Scallops
Local Grilled Prawns and Seared Scallops served on a Celeriac Puree
with Crispy Pancetta, Pistachio Dust and Asparagus

OR

Vegetarian Ravioli
Filled with Spinach, Kale and Silverbeet
served with a Pea and Asparagus Puree

CHOICE MAIN COURSE

Seafood Platter
Grilled Fish, Prawns, Scallops, Moreton Bay Bugs and Calamari Fritti,
served with a Garden Salad

OR

Roast Duck Legs Marco Polo Style
With a Soy and Chilli sauce, served with Seasonal Vegetables

OR

Char-Grilled Fillet of Beef
Reduction of Red Wine Jus, served with Seasonal Vegetables

DESSERT

Black Forest Eton Mess
Chocolate Cake, Vanilla Chantilly, Chocolate Mousse,
Morello Cherry Compote and Dark Chocolate Shavings

Tea and Coffee

\$160 per person (beverages available to purchase)
Bookings are essential. Full payment required upon booking.
To make a reservation please call 9386 7711.

