

Christmas Luncheon

TO START

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

CHOICE ENTREE

Triolette
Prawn with Caprese Salad, Buffalo Mozzarella and Salmon Tartare
OR
Duck Ravioli
Creamy Wild Mushroom sauce

CHOICE MAIN COURSE

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

Summer Symphony
Vanilla and Lemon Panna Cotta, Orange Cake,
Fresh Fruits and Blood Orange Sorbet

Tea and Coffee

\$155 per person (beverages available to purchase)
Bookings are essential. Full payment required upon booking.
To make a reservation please call 9386 7711.

