

**FULLY BOOKED**



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## Christmas Day Lunch 2024

**\$250 per person (food only)** [Children – under 10yo \$100]

Includes a glass of Prosecco on arrival

### **SAMPLE Menu**

NV **Ruggeri** Superiore 'Quartese' **Prosecco** Brut [Veneto, Italy]

#### \*\*\* **Set starter** \*\*\*

Hiramasa **kingfish** crudo, Abrolhos Isl **scallop** ceviche,  
whipped cod roe, green apple, navel orange, citrus-oil

#### \*\*\* **entrees** \*\*\*

Mooloolaba **prawn** & salmon **raviolo**, prawn-bisque

🌿 Tempura **zucchini flowers**, Heirloom tomato salad,  
stracciatella, dried black olives, basil oil

Four cheese Agnolotti, veal osso buco sauce, gremolata dressing

🌿 *Mushroom Sauce for vegetarians*

#### \*\*\* **main courses** \*\*\*

Patagonian **toothfish**,  
Tsukemono pickled kohlrabi, asparagus, dashi-butter sauce  
*\*Certified sustainable by Marine Stewardship Council (MSC)*

Twice-cooked duck **breast**,  
honey roasted carrots, liver parfait, blood orange sauce

Char grilled, Union Station **beef scotch-fillet\***,  
sauteed mushrooms & Tuscan kale, confit garlic, aged balsamic-jus  
*\*(Premium free range beef from Sth West Vic, 300gms, MB3+)*

#### \*\*\* **'la dolce vita'** \*\*\*

Your own plate of 4 small sweet treats

Christmas **pudding**, brandy custard

Lydia's Peach Melba **pavlova**

Yuzu-honey **parfait**, passionfruit syrup

Dark **chocolate** mousse delice, Amarena cherry

We are a fully licensed restaurant; however we do also allow our guests to  
BYO special bottles of wine. The corkage charge **\$60 per bottle**.