



Book online
via **Orange Button**
on our [website](#)

Christmas Eve 2024

Tuesday 24th December

\$160 per person (food only) [Children – under 10yo \$100]
[Deposit of \$60 pp required to make a booking]

SAMPLE Menu

entrees

Hiramasa **kingfish** crudo & citrus cured **scallop**,
whipped cod roe, pickled onion, gooseberries

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

🌿 Crumbed **eggplant** cotoletta, smoked buffalo mozzarella, pizzaiola–tomato sauce

Patagonian toothfish, Tsukemono pickled kohlrabi, asparagus, dashi–butter sauce
*Glacier 51 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+)

cheese or dessert trio

Today's **cheese**, toasted fruit & nut loaf

'la dolce vita' Your own dessert plate of 3 small sweet tastes:

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.*