



# CHRISTMAS DAY LUNCH

## ON ARRIVAL

Duck Fat Potato Presse, Crème Fraiche, Caviar Oscietra Polanco Grand Reserve

## TO START

Selection of Australian Seafood including Pacific Oysters, King Prawns, Gravlax Salmon, House Made Terrine, Pickles & Chutneys

## CARVERY & MAINS

Roast Turkey, Cranberry Sauce, Traditional Chestnut Stuffing  
Grilled Humpty Doo Barramundi, Lemon & Herb Butter  
12 Hour Slow-Cooked Gippsland Lamb Shoulder, Garlic, Rosemary, Red Wine Jus  
Red Gum Wood Roasted Porchetta, Apricot & Sage, Apple Sauce  
Bourbon & Marmalade Christmas Glazed Ham

Children 12 and under can choose from Cheese Burger / Fish and Chips / Chicken Nuggets  
All children's options will be served with fries and a garden salad.

## ACCOMPANIMENTS

Roasted King Edward Potatoes, Sea Salt  
Honey & Thyme Glazed Carrots, Parsnips, and Pumpkin  
Grilled Peach, Romaine, Goats Cheese, Sumac, Smoked Almonds  
Baby Iceberg, Pink Grapefruit, Asparagus, Mint, Pickled Shallots  
Fusilli Pasta, Marinated Dried Tomatoes, Artichokes, Eggplant, Rocket, Lemon

## DESSERTS

Pavlova, Roasted Stone Fruits, Vanilla Crème, Almond Brittle  
54% Callebaut Chocolate and Orange Torte, Frangelico crème  
Drunken Sticky Pudding



## **BEVERAGE PACKAGE INCLUSIONS**

Glass of Taittinger Champagne on arrival

2-hr Beverage package includes:

Legacy Brut Sparkling

Legacy Pinot Grigio

Legacy Chardonnay

Legacy Cabernet Merlot

Legacy Shiraz

Choice of: James Boag Premium Light, Kirin, Peroni Red,

Selection of Soft Drinks & Juices