



# CHRISTMAS DAY MENU

## STARTER

### *Carpaccio of NQ QLD Black Cobia*

*Pickled shallot and ginger dressing topped with Persian feta and petite herbs*

## ENTRÉE

### *Ham Hock Croquette*

*Green pea puree, pea shoots, charred onion, petals, honey bourbon gel*

### *Smoked Salmon & Tiger Prawn*

*Horseradish cream, shaved fennel, orange, rocket, lime vinaigrette, mango gel*

## MAINS

*CHOICE OF*

### *Herb and Dijon Crusted Lamb Rack*

*Beetroot puree, black garlic, potato fondant, roast cauliflower florets and jus*

### *Crispy Skin Atlantic Salmon*

*Potato puree, broccolini, sweet roasted baby carrot, dill and caviar beurre blanc*

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## DESSERT

### *Gingerbread Cheesecake*

*Salted caramel sauce, spiced apple, vanilla bread ice-cream*

### *54% Dark chocolate and orange mousse*

*Citrus curd, brandy snap wafer, toasted coconut, orange gel, chocolate crunch*

