



CHRISTMAS DAY DINNER MENU

AMUSE BOUCHE

Yellow tail tuna tartar on rice cracker

SEAFOOD PLATTER TO SHARE

Morton Bay Bugs

Fresh cooked Mooloolaba king prawns

Freshly shucked natural oysters

Green lipped mussels with chilly garlic dressing

Smoked Atlantic salmon with caper and red onions

Selection of condiments

MAIN COURSE (ALTERNATE DROP)

Beef tenderloin, spinach, broccoli, charred baby onion, ox-tail croquette,
sauce bordelaise

Crispy skin barramundi, fondant potatoes, peas puree, summer baby
vegetables, champagne sauce

DESSERT (ALTERNATE DROP)

Traditional Christmas pudding, crème anglaise, macerated berries, Lotus
Biscoff ice cream

Chocolate fondant, strawberry puree, bitter chocolate crumble, meringues,
tiramisu ice cream