



# Christmas Day Menu

## STARTER

### Carpaccio of NQ QLD Black Cobia

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

## ENTRÉE

*Alternate drop*

### Ham Hock Croquette

Green pea purée, pea shoots, charred onion petals, honey bourbon gel

### Smoked Salmon and Tiger Prawn

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

## MAINS

*Alternate drop*

### Herb and Dijon-Crusted Lamb Rack

Beetroot purée, black garlic, potato fondant, roasted cauliflower florets, and jus

### Crispy Skin Atlantic Salmon

Potato purée, broccolini, sweet roasted baby carrots, dill, and caviar beurre blanc

## DESSERT

*Alternate drop*

### Gingerbread Cheesecake

Salted caramel sauce, spiced apples, vanilla bean ice cream

### 54% Dark Chocolate and Orange Mousse

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