

Elevate
CLUB LOUNGE

CHRISTMAS LUNCH & DINNER

Arrival Canapé

Gin Cured Ocean Trout

Squid Ink Lavosh, Dill Crème Fraîche, Finger Lime & Roe

Seafood & Charcuterie Spread

Australian King Prawns & Southern Rock Lobster Tail, Chive Aioli

Pacific Oysters, Champagne & Shallot Mignonette

Citrus-Cured Hiramasa Kingfish, Cucumber, Dill, Pickled Radish & Lemon

House-Made Duck & Rosemary Terrine

Selection of Local Cured Meats

Pickled Baby Vegetables, Chutney & Mustards

Artisan Sourdough Selection, Lavosh & Whipped Butter

Mains - Buffet

Turkey Ballotine

Sage, Cranberry, Chestnut & Brioche Stuffing

Northern Territory Humpty Doo Barramundi

Preserved Lemon Salsa Verde & Fennel Fronds

Victorian Grain-Fed Yardstick MB2+ Striploin

Confit Garlic & Red Wine Jus

Handmade Ricotta Gnocchi

Medley of Tomatoes, Arrabbiata, Basil & Chili

Orange & Bourbon-Glazed Ham

Served Off the Bone

Sides

Duck Fat-Roasted Potatoes

Rosemary & Sea Salt

Roasted Dutch Carrots

Whipped Feta, Pistachio & Honey

Charred Green Beans & Broccolini

Almonds, Lemon & Pecorino

Baby Cos Salad

Avocado, Cucumber, Herbs & Green Goddess Dressing

Heirloom Tomato, Bocconcini & Basil Salad

Aged Balsamic

Pearl Couscous Salad

Roasted Pumpkin, Spinach, Pepitas & Feta

Dessert - To The Table

Raspberry, Peach, Pistachio & Brioche Trifle

Salted Caramel Chocolate Tart, Hazelnut Praline

Drunken Sticky Pudding

Dietary Main Alternative

Entrée:

Beetroot Risotto

Main:

Mushroom Pithivier – Vegan Roasted potatoes; Wonder pies

Dessert:

Vegan Chocolate Mud Cake

Kids Options Chips & Salad – Cheese Burger / Fish & Chips / Chicken Nuggets

