



CHRISTMAS DAY LUNCH

ON ARRIVAL

Lobster Brioche Toast with Caviar Oscietra Polanco Grand Reserve & Citrus

SEAFOOD & CHARCUTERIE

Australian King Prawns & Southern Rock Lobster Tail with Chive Aioli

Pacific Oysters with Pickled Green Apple & Verjuice Mignonette

Citrus-Cured Ocean Trout, Dill Crème, Fried Capers

House-Made Duck & Rosemary Terrine

Selection of Local Cured Meats

Pickled Baby Vegetables, Burnt Orange Chutney, Mustards

Artisan Sourdough Selection, Lavosh & Whipped Butter

MAINS - BUFFET

Whole Roasted Turkey Breast

Sage, Cranberry, Chestnut & Brioche Stuffing

Grilled Humpty Doo Barramundi

Preserved Lemon Salsa Verde, Olive Oil & Fennel Fronds

Slow-Braised Victorian Lamb Shoulder

Pomegranate Glaze, Confit Garlic & Thyme Jus

Red Gum Wood Roasted Porchetta

Crackling, Roasted Pears & Apple Mustard

Orange & Bourbon Glazed Ham

Served off the bone.

ACCOMPANIMENTS

Duck Fat Roasted Potatoes with Rosemary Salt

Charred Broccolini & Asparagus, Truffle & Tarragon Vinaigrette, Pecorino

Baby Cos, Green Apple, Celery, Buttermilk & Chive Dressing

Shaved Fennel, Orange, Watercress & Green Olive Salad

Orecchiette Pasta Salad, Zucchini, Marinated Tomatoes, Artichokes, Pine Nuts, Roquette

DESSERTS

Passionfruit, White Chocolate & Brioche Trifle

Brown Butter & Rum Tart Custard Tartlets, Burnt Citrus

Drunken Sticky Pudding



BEVERAGE PACKAGE INCLUSIONS

3-hr Beverage package includes:

Até Brut Sparkling NV

Até Cabinet Sauvignon

Até Shiraz

Até Pinot Gris

Até Chardonnay

Até Rosé

Choice of: James Boag Premium Light, Kirin, Heineken

Selection of Soft Drinks & Juices