



CHRISTMAS LUNCH

BREAD ROLLS

STARTERS

SEAFOOD PLATTER

10g Caviar, Lobster Tail, Sydney Rock Oysters, Yamba Prawns, Marinated Southern Ocean Calamari
(Served with Wakame, Mignonette, Blini, Yuzu Mayo and Crème Fraîche)

CHARCUTERIE AND MEZZE PLATTER

Cured Meats, Olives, Mediterranean Dips, Marinated and Pickled Vegetables, Lavosh, Grissini

CHOICE OF MAINS

STOZZAPRETI SPINACH

Roasted Pumpkin, Feta, Pine Nuts, Olive Oil, Parmesan

CRIMSON SNAPPER FILLET

Pipis, Roe, Beurre Blanc

HONEY GLAZED HAM

Duck Fat Potatoes, Peas, Dutch Carrots, Mustard Sauce

BEEF FILLET

Asparagus, Spigarello, Bone Marrow Butter

SIDES

TRUFFLE MASH

Roasted Field Mushrooms with Garlic and Whipped Feta

DESSERT

CHRISTMAS PLATTER

Christmas Green Apple & Gingerbread Trifle, Bouche De Noel, Pavlova with Passionfruit, Kiwifruit, Berries, Cherries

Christmas Pudding Gift Per Table

glass

luke mangan
& COMPANY
■■■■

Join us for Melbourne
Cup in Glass Brasserie.
Ask your waiter for
more information

(GF) Gluten Free
(V) Vegetarian
(DF) Dairy Free
(VG) Vegan