

CHRISTMAS DAY LUNCH

STARTER TO SHARE

BREAD & BUTTER

COLD SEAFOOD PLATTER

Peeled King Prawns, Rock Oysters, Cured Alpine Salmon,
Blue Swimmer Crabs, Lemon Mignonette, Cocktail Sauce
GF

ENTRÉE

MEDLEY TOMATO TART

Stracciatella, Smoked Almonds, Basil
V

ROASTED ABROLHOS ISLAND HALF-SHELL
SCALLOPS

Harissa Butter, Salmon Roe
GF

SHAVED PROSCIUTTO, CAPOCOLLO,
WAGYU BRESAOLA

Pickles
GF, DF

MAIN

WHOLE EGG PAPPARDELLE

Peas, Zucchini, Asparagus, Lemon
V

PAN-SEARED MARKET FISH

Pippi's, Meunière Sauce
GF

GLAZED HAM AND ROASTED TURKEY

Minted Peas, Honey-Glazed Carrots, Creamed Potato

O'CONNOR BEEF MEDALLION MBS 3+ 150G

Butter Poached Lobster Tail, Fondant Potato
Served Medium
GF

SIDES TO SHARE

DUCK FAT ROASTED ROOT VEGETABLES

GF, DF

BRUSSEL SPROUTS, POMEGRANATE MOLASSES

GF, DF

BABY COS HEARTS, DILL TARRAGON DRESSING

GF

DESSERT

SUMMER FRUIT PAVLOVA

Lemon Curd
GF

STEAMED CHRISTMAS PUDDING

Brandy Anglaise

VALRHONA CHOCOLATE GÂTEAU

Coconut, Cherries
DF

glass

(*V*) Vegetarian
(*GF*) Gluten Free
(*DF*) Dairy Free