

# CHRISTMAS DAY MENU 2020

## WELCOME ANTIPASTO PLATE

- CHARCUTERIE, CHEESES, OLIVES, PICKLES,  
ANTIPASTO & BREADS

## SEAFOOD ON ICE

- LOCAL KING PRAWNS  
- AUSTRALIAN NATURAL OYSTERS  
- TABASCO, COCKTAIL SAUCE, NUOC CHAM,  
TARTAR SAUCE, LEMON & LIME

## CARVERY

- HOUSE SMOKED HAM WITH PINEAPPLE AND  
CHILLI JAM  
- LOW AND SLOW ANGUS BRISKET WITH  
SMOKEY PAN JUS  
- TURKEY BREAST WITH CRANBERRY AND  
PISTACHIO

## SALADS

- SHREDDED GREEN PAWPAW, SOFT HERBS,  
DRIED SHALLOTS, TOASTED COCONUT WITH  
HOUSE MADE SWEET CHILLI DRESSING  
- SLAW WITH SHREDDED CABBAGE, CARROT  
WITH CHIPOTLE MAYO AND SHALLOTS  
- WATERMELON AND HOUSE-MARINATED FETA  
WITH TOASTED PEPITA SEEDS, WILD ROCKET  
AND BALSAMIC

## SIDES

- SMOKED DUCK FAT ROASTED CHAT  
POTATOES  
- SEASONAL GREENS WITH CHILLI AND  
LEMON  
- CREAMY CAULIFLOWER GRATIN WITH  
CHEDDAR CHEESE

## DESSERT

- HOUSE MADE FRUIT CAKE WITH CUSTARD  
- PAVLOVA TOPPED WITH CREAM AND  
MACERATED BERRIES  
- RICH CHOCOLATE BROWNIES