



## Christmas Day Lunch

### Entrée

*Shared to table*

Prawn cocktail | Smoky Bay oysters | cured salmon | roasted squid  
Selection of hams | olives | bread  
Terrine de Noël | chargrilled sourdough  
Trio of beetroot | whipped goat cheese | candied walnuts  
Endive | Roquefort cheese | raisins | Dijon mustard

### Main

*Choice*

Filet de bœuf 200g | pomme fondant | cherry tomatoes | sauce Madeira  
Roulade de dinde | traditional stuffing | broccolini | cranberry jus  
Barramundi | cauliflower purée | Avruga roe | dashi butter  
Cheese soufflé | pickled mushroom | truffle velouté  
*Sides of seasonal vegetables and salad served to table*

### Dessert

*Buffet de desserts de Noël*

Christmas pudding | anglaise  
Pavlova | fountain bleu | seasonal berries  
Tarte au citron | Chantilly cream | lemon curd  
Bûche de Noël (Yule log) | mascarpone | cherry gel  
Chocolate fountain | Weiss dark chocolate  
Festive macarons | Fruit mince pies  
Tropical fresh fruit platter topped with seasonal berries  
Boutique selection of Australian and French cheeses with dried fruit and nuts

### Beverages

Premium wines, beers and soft drink list available soon