

MENU

Christmas cocktails on arrival

Strawberry Bellini – Australian prosecco, strawberry puree, fresh local strawberries

Aperol Spritz – Aperol, Australian prosecco, soda over ice, fresh orange

Traditional Eggnog – Pasteurised eggs, milk, cream, nutmeg, rum

Spiced Apple Vodka Cooler – Apple juice, local vodka, house spiced syrup

Entrée (pre-set to the table)

Mooloolaba prawn, Fraser Island spanner crab tian, rocket, compressed watermelon and mango salad (GF, NF)

Cherry glazed duck breast on brioche crostini, whipped feta (NF)

Smoked trout mousse, sourdough toast, rocket & dill garnish (GF, NF)

Thyme and sage chicken breast salad, sundried tomato, goat cheese, croutons (GF, NF, DF)

Main Course

Maple glazed leg ham, potato gratin, cauliflower & green bean salad, mustard jus (GF, NF)

Roast turkey breast, duck fat roast potatoes, fig, pear & rocket salad, cranberry jus (GF, NF, DF)

Traditional beef wellington, mushroom duxelles, carrot & ginger puree, grilled asparagus, pan jus (GF, NF)

Herb crusted seared salmon steak, parmesan roasted chats, broccolini, citrus beurre blanc. (GF, NF)

Dessert

Chocolate mousse, spiced pears, crème anglaise (GF, NF, V)

House made gingerbread trifle, brandy custard, raspberry jelly (NF)

Cinnamon semi freddo, cherry compote, pistachio praline (GF, V)

Vanilla bean panna cotta, biscotti, raspberry drizzle (V)

