



# Christmas Day



## M E N U

### ENTREE

Assorted breads and condiments

Seared scallops with twice cooked pork belly  
on cauliflower puree & shimili mushrooms

OR

House made Ravioli filled with beetroot & goats cheese,  
burnt sage butter

OR

Classic beef Carpaccio

Thinly sliced beef fillet, baby capers, parmesan,  
finished with truffle oil and rocket

### MAINS

Roast turkey, ham & pork  
with vegetable medley, cranberry compote ,  
red wine jus

OR

Crispy Skin Barramundi  
lemon & caper mash, steamed greens  
& blue swimmer crab butter

OR

Beef Wellington

200g eye fillet, crispy pastry, mushroom duxelle  
prosciutto, served with wild mushrooms, red wine jus  
served pink

### DESSERT

Traditional Christmas pudding with brandy anglaise

OR

Vanilla bean panacotta, with cherry compote

