

#### BREADS

Selection of just baked breads, presented to the table

# **SEAFOOD ON ICE**

Ocean king prawns
Split Moreton Bay bugs
Frazer Coast spanner crabs
Pacific oysters, black label edition
Steamed mussels & clams
Presented with cocktail, calypso, mignonette, Tabasco, malt vinegar and lemons

### **GRAZING TABLE**

Truffle brie gateau (v)
Cheddar with peach chutney (v)
Gippsland blue with honeycomb (v)
Agrodolce baked ricotta (v)

A collection of crisp young vegetables including, heritage carrots, radishes, little cucumbers, heirloom tomatoes. Dips of carrot hummus with dukkha (ve, lg)

Roast beetroot & fetta (v), Crushed avocado & preserved lemon (ve, lg)

Cherries, plums & apricots (v) Crisp breads & crackers (v)

### SALADS

Mediterranean inspired salad with oregano & soft fetta (v, lg)
new potatoes, pickled yellow mustard seeds, pistachio aioli (v, lg)
Queensland blue pumpkin, fragrant herbs, crushed olives, yoghurt & toasted sesame tahini (ve, lg)
Green beans, spiced fried chickpeas, artichokes, soused red onions, seeded mustard dressing (ve, lg)

### **DELI COUNTER**

Smoked salmon, celery, apple & fennel slaw, walnut oil dressing (lg, ld)
Barbequed baby octopus, ancient grain tabouli with parsley, tomato, mint & citrus (lg, ld)
Charcrutiere selection of meats, ripped buffalo mozzarella, house pickles (lg)
Tandoori spiced chicken drumsticks legs with zucchini slithers, dill yoghurt & puffed amaranth (lg)

# **HOT SPECIALTIES**

Spit roast turkey breast, pan juices (Ig) Chestnut & air dried cherry stuffing
Crispy salt & pepper prawns (Ig)
Humpty Doo barramundi with crab & caviar butter sauce (Ig)
Twelve-hour slow roasted wagyu beef bolar, Yorkshire pudding, horseradish cream, gravy
Duck fat roast potatoes (Ig) Steamed vegetables of the season (Ig)

# **FESTIVE SWEETS**

Eggnog cheesecake (v)
Peach melba pavlova (v, lg)
Raspberry & panettone trifle (v)
Chocolate, cherry nougat yule log (v)
Strawberry pistachio nut tarts (v, lg)
Candied ginger crème brulée (v)
Panna cotta, gingerbread crumbs, macerated summer berries (v)
Festive plum pudding with burnt calvados sauce (v)
Sugar crusted mince pies (v)
Christmas cookies, doughnuts, macarons (v)
Ice cream bar (v)