

CHRISTMAS DAY LUNCH

Brisbane | Adults \$295 per person | 3hr beverage package

SNACKS

Fraser Island spanner crab, avocado mousse, quinoa cracker (gf)

Cobia ceviche tostada, fried sweet potato, tigers milk, coriander, lemon sorrel (df, gf)

Quinoa cracker, spring peas & herbs, pepita butter (gf, df, vg)

CHRISTMAS MUST HAVES

Sourdough, cultured butter (v)

Pineapple & maple glazed Christmas ham (gf, df)

Wallaby tartare, horseradish, chives, garlic croute (df)

Burnt eggplant flatbread, shaved zucchini, oregano, chilli, garlic oil (vg)

ENTRÉE (SELECT ONE)

Heirloom tomatoes, stracciatella, basil oil, green tahini, pepita & chilli pangrattato (v, vg on request)

BBQ Moreton Bay bugs, XO & citrus butter, charred greens (gf)

Grilled lamb cutlet, pearl cous cous, tabouleh, garlic sauce, sumac onions (n)

MAIN (SELECT ONE)

Harissa pumpkin, cashew cream, lentils, mint coriander, fresh peas, red onion, herb dressing (gf, df, vg, n)

Steamed baby grouper, citrus tapenade, ginger, shallot, sesame, chilli oil (gf, df)

300g rib eye steak, jus, bagna cauda, horseradish, fried onion rings, spring onion, salsa verde (gf)

SIDES (TO SHARE)

Roasted garlic & rosemary potatoes (gf, v)

Cos, marinated zucchini, shallots, citrus dressing, pangrattato (gf, df, vg)

DESSERT (SELECT ONE)

Coconut sorbet, roasted pineapple, lemongrass and ginger granita, mango salsa (gf, df, vg)

Chocolate parfait, Christmas spiced crumb, summer fruits (n)

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS
Please advise of dietary requirements at least 7 days prior to your booking.
Bookings are essential and prepayment is required. Booking fees apply.

CHRISTMAS DAY LUNCH

Brisbane | Teens (age 13-17) \$175 per person | Soft drinks & juices

SNACKS

Fraser Island spanner crab, avocado mousse, quinoa cracker (gf)

Cobia ceviche tostada, fried sweet potato, tigers milk, coriander, lemon sorrel (df, gf)

Quinoa cracker, spring peas & herbs, pepita butter (gf, df, vg)

CHRISTMAS MUST HAVES

Sourdough, cultured butter (v)

Pineapple & maple glazed Christmas ham (gf, df)

Wallaby tartare, horseradish, chives, garlic croute (df)

Burnt eggplant flatbread, shaved zucchini, oregano, chilli, garlic oil (vg)

ENTRÉE (SELECT ONE)

Heirloom tomatoes, stracciatella, basil oil, green tahini, pepita & chilli pangrattato (v, vg on request)

BBQ Moreton Bay bugs, XO & citrus butter, charred greens (gf)

Grilled lamb cutlet, pearl cous cous, tabouleh, garlic sauce, sumac onions (n)

MAIN (SELECT ONE)

Harissa pumpkin, cashew cream, lentils, mint coriander, fresh peas, red onion, herb dressing (gf, df, vg, n)

Steamed baby grouper, citrus tapenade, ginger, shallot, sesame, chilli oil (gf, df)

300g rib eye steak, jus, bagna cauda, horseradish, fried onion rings, spring onion, salsa verde (gf)

SIDES (TO SHARE)

Roasted garlic & rosemary potatoes (gf, v)

Cos, marinated zucchini, shallots, citrus dressing, pangrattato (gf, df, vg)

DESSERT (SELECT ONE)

Coconut sorbet, roasted pineapple, lemongrass and ginger granita, mango salsa (gf, df, vg)

Chocolate parfait, Christmas spiced crumb, summer fruits (n)

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS
Please advise of dietary requirements at least 7 days prior to your booking.
Bookings are essential and prepayment is required. Booking fees apply.

CHRISTMAS DAY LUNCH

Brisbane | Kids (age 4-12) \$90 per person | Soft drinks & juices

SNACK

Crudites, shaved ham (gf, df)

ENTRÉE

Prawn cocktail (gf, df)

MAINS

Roast turkey, pan juice gravy, roasted potatoes, carrots, pumpkin (gf, df)

DESSERT

Self-saucing chocolate pudding, wattleseed, bush honey ice cream (v)

CHRISTMAS DAY BEVERAGE PACKAGE

Brisbane | Adults | 3 hours

SPARKLING

Hentley Farm 'Blanc de Noir', Pinot Noir, Barossa Valley, SA

WHITE

Kellerei Kaltern 'Classico', Pinot Grigio, Alto Adige, IT

Thousand Candles 'Gathering Fields', Sauvignon Blanc, Yarra Valley, VIC

Stefano Lubiana 'Primavera', Chardonnay, Derwent Valley, TAS

ROSÉ

Amato Vino 'Pink Moon', Nebbiolo, Margaret River, WA

RED

Stoney Rise, Pinot Noir, Tamar Valley, TAS

Izway 'Rob and Lez', Shiraz, Barossa Valley, SA

Trutta, Cabernet Franc, Harcourt North, VIC

BEER & CIDER

Travla Australia Lager (AUS) 3.5%

Young Henrys 'Newtown' pale ale (NSW) 4.8%

Young Henrys 'Stayer' Session Ale (NSW) 3.5%

Willie Smith Organic apple cider (TAS) 5.4%

NON-ALCOHOLIC

Sobah 'Finger Lime Cerveza' (QLD) 0.5%

House-made ginger beer & lemonade

Capi organic cola, soda, ginger ale

Still & sparkling water, cold pressed juice, tea & coffee