



Christmas Day Lunch Menu

To start with...

- *Baker's Basket*
- *Cooked King Prawns with House Made Cocktail Sauce*
- *Freshly Shucked East Coast Oysters with Eschallot Vinaigrette*
 - *Smoked Salmon & Caperberries*
 - *Virginian Baked Whole Leg Ham*
- *Charcuterie of Cabacera de Cerdo, La Boqueria Salchi Bosque & Pamplona*
- *Roasted Beetroot, Candied Walnuts & Hunter Valley's Binnorie Dairy Marinated Feta Salad*
- *Caesar Salad with Focaccia Croutons & Crispy Pancetta*
- *Salad Caprese* • *Vietnamese Mint Slaw* • *Waldorf Salad*

Hot Selection

- *Roast Pork Belly with Grannysmith Apple & Clove Sauce*
- *Slow Roasted Breast of Turkey with Cranberry Sauce*
- *Steamed Whole Snapper with Ginger, Shallots & Master Soy Stock*
- *Singaporean Style Chicken Rice* • *Baked Coliban Potatoes with Smoked Paprika*
 - *Roasted Queensland Blue Pumpkin with Honey & Nutmeg*
 - *Ravioli of Spinach & Ricotta with Roasted Tomato & Basil Sauce*
 - *Ragout of Chicken, Mushrooms & Artichokes*
- *Mélange of Seasonal Greens tossed with Extra Virgin Olive Oil & Roasted Garlic*
 - *Corn on the Cob with Maple Syrup & Chive Butter*

Desserts

- *Plum Pudding with Brandy Custard* • *Seasonal Fruit Platter*
 - *Tea Cups of Crème Brûlée* • *Buche de Noel*
 - *Petit Strawberry Tartlets*
- *A Selection of Fine Australian Cheeses and Home Made Quince Paste*