



Book online
via **Orange Button**
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Christmas Day Lunch 2024

\$250 per person (food only) [Children – under 10yo \$100]

Includes a glass of Prosecco on arrival

[Deposit of \$100pp required to make a booking]

SAMPLE Menu

NV **Ruggeri** Superiore 'Quartese' **Prosecco** Brut [Veneto, Italy]

*** **Set starter** ***

Hiramasa **kingfish crudo** & citrus cured **scallop**,
whipped cod roe, pickled onion, gooseberries

*** **entrees** ***

Mooloolaba **prawn** & salmon **raviolo**, prawn-bisque

Tempura **zucchini flowers**, Heirloom tomato salad,
stracciatella, dried black olives, basil oil

Agnolotti ai Quattro Formaggi,
veal osso buco sauce, smoked bone marrow, horseradish-gremolata

*** **main courses** ***

Glacier 51 Patagonian **toothfish**,
asparagus, saffron braised farrow, Yarra Valley caviar
**Certified sustainable by Marine Stewardship Council (MSC)*

Honey glazed **duck** breast, duck confit croquette,
agrodolce witloof, chestnut puree, cherry-jus

Char grilled, Union Station **beef scotch-fillet***,
sauteed mushrooms & Tuscan kale, confit garlic, aged balsamic-jus
**(Premium free range beef from Sth West Vic, 300gms, MB3+)*

*** **'la dolce vita'** ***

Your own plate of 4 small sweet treats

Christmas **pudding**, brandy custard

Lydia's Peach Melba **pavlova**

Yuzu-honey **parfait**, passionfruit syrup

Dark **chocolate** mousse delice, Amarena cherry

We are a fully licensed restaurant; however we do also allow our guests to
BYO special bottles of wine. The corkage charge **\$60 per bottle**.