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Christmas Day Lunch 2026 - Sample Menu

4 courses & a glass of Prosecco on arrival

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

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

appetiser

Spencer Gulf Hiramasa kingfish, Hokkaido Japanese scallop ceviche,
'tarama' cod roe, compressed cucumber, finger lime, salt & vinegar crisp

🌿 Salt baked **beetroot** tartare, saffron labneh (hung yogurt), sumac

entrees

🌿 Tempura **zucchini flower** 'quattro formaggi e pepe'
stracciatella cream cheese, Heirloom tomato & basil salad

Mooloolaba **prawn** wonton–**ravioli**, lobster–bisque sauce

Justine's BBQ, char siu **quail**, kohlrabi (turnip) kimchi,
coriander, crispy shallots & lemongrass dressing

Sorrentino **rigatoni**, pork & veal **sausage** meat,
cime di rapa, porcini & truffle tapenade, pangratatta

main courses

🌿 Pithivier (pie) with **mushroom** & scamorza smoked cheese,
cavolo nero & spinach, porcini–truffle tapenade sauce

Patagonian **toothfish*** and Moreton Bay **bug** tail poached in kombu–butter,
miso–cauliflower skordalia, Fioretto cauli-blossom

**Glacier 51, certified sustainable by Marine Stewardship Council (MSC)*

Roasted, dry–aged **duck** breast, Peking duck sauce,
charred leek, cucumber, spring onion pancake

Char grilled, Southern Ranges **beef scotch-fillet**,
shredded potato roesti 'chip', charred broccolini, black bean & peppercorn sauce

**(Premium free range, grassfed beef from Sth West Vic, 250gms, MB2+)*

'la dolce vita' *Your own plate of 4 small sweet treats*

Dark **chocolate** mousse delice, macerated cherries

Pistachio–ricotta 'Christmas' semifreddo, pistachio halva, rose water Persian fairy floss

Peach Melba pavlova with crème fraîche, raspberries, poached peach

*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.*