



Christmas Eve 2023

Sunday 24th December

\$160 per person (food only) [Children – under 10yo \$100]

[Deposit of \$60 pp required to make a booking]

SAMPLE Menu

entrees

Hiramasa **kingfish** crudo, citrus cured **scallop**, whipped cod roe, yuzu dressing

🌿 Tempura **zucchini flowers**, salt-baked beetroot,
Chevre & dolcelatte gorgonzola, burnt honey vin cotto

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

Grilled Otway, free range **pork loin**, shredded cabbage & apple slaw, mustard fruit sauce

main courses

🌿 **Cauliflower** roasted with pecorino,
black garlic–cauliflower skordalia, oregano dressing

Miso-baked Patagonian **toothfish**, pickled kohlrabi, blue swimmer crab sauce

Honey glazed **duck** breast, duck leg ‘cotechino’ sausage,
sweetcorn polenta, baby corn, semi-dried muscat grapes

Char grilled Black Angus **beef scotch-fillet**, Maderia sauce,
king brown mushroom, potato mash, salsa verde

cheese or dessert trio

Today’s **cheese**, toasted fruit & nut loaf

‘la dolce vita’ Your own dessert plate of 3 small sweet tastes:

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**.