

CHRISTMAS MENU

ENTRÉE

SEAFOOD SHARED PLATTER

Shucked oysters, marinated green lipped mussels, poached prawn cocktail, grilled Moreton Bay bugs, crisp fish bites, shaved fennel slaw, lemon wedges, house made tartare, aioli, and artisan bread.

MAIN

Roast turkey and orange and cordis honey glazed ham served with grilled herbstuffing, creamy garlic mash, baby carrots, and caramelised Brussels sprouts.

DESSERTS

Christmas pudding with brandy sauce, whipped cream and fresh berries

Chocolate Yule log, hazelnut cream, berries



CHANDELIER
LOUNGE