

Christmas

LUNCH

Charcuterie Board

Smoked, cured and dry aged gourmet meats
Pâté and terrines, grilled vegetables, pickles and olives
Artisan breads

Seafood Platter

Western Australian Rock Lobster
Sydney rock oysters
King prawns
Balmain bugs
Blue swimmer crab
Beetroot cured ocean trout gravlax with horseradish crème fraiche
Charred Fremantle octopus, tomato, jalapeno, lemon and capers
Seafood bouillabaisse with fresh fish, shellfish and molluscs
Tempura flathead fillet
Fennel salted Lolligo squid
Pommes frites
Garden salad
Tartare sauce & Creole cocktail sauce

Christmas Roast Platter

Roast Berkshire pork loin, roast stone fruits and spicy pork
scratching
Roast root vegetables with rosemary

Dessert

Warm Christmas pudding with vanilla bean anglaise
Mixed petite dessert selection, with slices, truffles and mini
tartlets

Beverages

Selection of beverages included

M A N L Y P A C I F I C