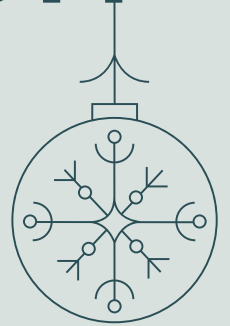


Christmas

LUNCH



Grazing Board

Cured and dried gourmet meats, dips, cherry bocconcini, olives and artisan breads

Seafood Tower

Sydney rock oysters

Tiger prawns

Balmain bugs

Davidson plum gravlaxed ocean trout

Creole cocktail, gribiche and fresh lemon wedges

Coconut & mixed seafood chowder

Char grilled sesame coated yellow fin tuna skewers with wasabi kewpie

Grilled West Australia rock lobster with chimichurri glaze

Panko scallops, fresh fig & blue cheese zabaglione

Tempura battered gold band snapper

Cornmeal and cajun crusted prawns

Salt & pepper lolliigo squid

Spring salad with fennel and mango and macadamias

Shoestring fries

Christmas Roast Platter

Roast berkshire pork, crackling crumble, rosemary potatoes

with onions and peppers, saffron & apple compote, brady jus

Dessert

Warm Christmas pudding with vanilla bean anglaise

Assorted petite selection of cakes, slices truffles & tartlettes

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