



Riviera

CHRISTMAS LUNCH

SPARKLING & ANTIPASTO ON ARRIVAL

NV Veuve D'Argent served with an antipasto grazing board of seafood fritto misto, imported Italian cured meats and cheeses

ENTRÉE

MIXED TOMATO SALAD WITH BURRATA

Burrata with heirloom tomatoes, basil, deglazed with a sherry vinegar

ZUCCHINI FLOWERS

Crispy fried and stuffed with four-cheese risotto

CRAB AND RICOTTA CANNELLONI

House made cannelloni stuffed with crab and ricotta, asparagus in a delicate crab bisque

PALATE CLEANSER

Ginger and orange granita served with Limoncello

MAIN

ROASTED STUFFED TURKEY BREAST

Turkey breast, caramelised pear, buttered brussels sprouts with cranberry jus

JACK'S CREEK 500 DAY GRAIN FED WAGYU RUMP EYE

Parsnip root puree, roasted chestnut mushroom, red wine jus

SALMON AND PRAWN DUO

Pan seared salmon fillet, chargrilled jumbo prawn, green beans, dill and lemon butter sauce

DESSERT

TRADITIONAL CHRISTMAS PUDDING

Rich traditional homemade Christmas pudding, warm brandy sauce & vanilla ice-cream

ETON MESS

Smashed crunchy meringue, seasonal berries, Chantilly cream, lemon curd, vanilla Persian fairy floss

CHOCOLATE ELEMENTS PLATE

House made chocolate mousse, chocolate ganache with amaretto, gold chocolate crumble

AFTER

Tea, coffee, chocolates

\$145 per adult / \$69 per child aged 4 - 12