CHRISTMAS MENU

Grilled sourdough with olive oil and balsamic GF on request

Cold seafood platter *GF*Market seafood, oysters, prawns, cooked lobster, cured salmon

Charcuterie platter
A selection of cold meats with condiments and mustard

Roasted barramundi with fennel and asparagus $\mbox{\it GF}$ Pan roasted Humpty Doo barramundi with an asparagus velouté and pickled fennel

Balmain bug pasta with a shellfish and herb sauce

Roasted duck with confit legs and a cherry jus GF

Herb roasted potatoes with celery salt GFGrilled broccolini with honey mustard and burnt lemon GFGreen salad, pickled vegetables and a Dijon vinaigrette GF

Classic crème caramel to share *GF* with crème fraîche and candied nuts

Strawberry and Champagne trifle with housemade custard, vanilla sponge and poached fruits

