

Christmas Day

LUNCH 2026

FRIDAY 25TH DECEMBER 2026

12.30PM – 3.00PM

\$135 PP

\$75 PP

CHILDREN 12YRS AND UNDER

ON ARRIVAL

Glass of Bollinger Special Cuvee Champagne – France

Ciabatta dinner roll served with a side of whipped butter

ENTRÉE

Choice of: Glass of Villa Maria – Cellar Selection Sauvignon Blanc – Marlborough NZ
or schooner of beer and

TRIO OF THE SEA

Freshly prepared Queensland prawns, fresh oysters and pan seared scallops,
with tarragon emulsion, mignonette, soubise, pea puree and crispy pancetta.

Or

SMASHED PEA AND PUMPKIN TART

Soubise, charred pumpkin puree, goat's cheese, truffle salsa,
caramelised eschalots and edible flowers.

Or

SMOKED CHICKEN SALAD

With peach, avocado, heirloom cherry tomatoes, red onion,
butter lettuce and balsamic dressing.

MAIN

Choice of: Large Glass of Nick O'Leary 2024 Shiraz or schooner of beer and

FILLET MIGNON

Confit garlic butter potato terrine, heirloom baby carrots, pickled onion,
red-veined sorrel and rosemary jus.

Or

CRISPY PORCHETTA

Creamy parmesan polenta, pickled shallots, oven dried tomatoes,
apple puree, baby basil and cider jus.

DESSERT

Choice of: Glass of Berton Reserve Botrytis NSW or Coppabella Rose NSW and

STICKY DATE PUDDING

Meringue kisses, white chocolate coated strawberry, almond crumble,
vanilla ice-cream and rum butterscotch.

Or

LEMON CURD PAVLOVA

Raspberry whipped cream, summer fruit salad, coconut flakes,
passionfruit compote, baby mint.

TO FINISH

Tea or coffee made to order accompanied by a chocolate

CENTRAL

SOCIAL

DrinkWise.