

# Christmas Lunch Menu

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## STARTERS

TEMPURA BATTERED LOCAL BUG TAIL, MIRIN PICKLED CUCUMBER & DAIKON SALAD  
ASSIETTE, MORETON BAY BUG, PRAWNS, OYSTERS, THOUSAND ISLAND DRESSING  
FRITTO MISTO, FLASH FRIED LOCAL WHITING, PRAWNS & CALAMARI WITH TEMPURA  
BATTERED COFFIN BAY OYSTERS  
TWICE COOKED QUAIL, FRIED NOODLE SALAD WITH CRISPY LEEK & ROASTED  
SEAWEED, PLUM SAUCE

## MAIN COURSE

CRISPY ROLLED PORK BELLY PORCHETTA, BRAISED FENNEL, ROASTED BABY TRUSS  
TOMATOES, ORANGE DEMI-GLACE  
BLUE EYE COD, DIAMOND CLAMS, WILD MUSHROOM & BROCCOLINI WITH MISO  
BUTTER  
EYE FILLET, DUCK FAT POTATOES, LOCAL KING PRAWNS, HALF BUG & GARLIC PUREE  
WITH RED WINE JUS  
DUCK BREAST AL ORANGE, DUCK FAT POTATOES, BRUSSEL SPROUTS & BABY CARROTS

## DESSERT

MACADAMIA CRUSTED ROLLED PAVLOVA  
ORANGE & ALMOND TORTE, BRANDIED PEACH, CREME ANGLAISE & KING ISLAND  
DOUBLE CREAM  
APPLE, RHUBARB, & RASPBERRY TRIFLE, LAYERED WITH MARSCAPONE

