## Christmas Lunch Menu

## TAPAS *to share*

## Pan fried salt & pepper calamari

## *with citrus aioli*

## Char grilled Moreton Bay Bugs

## *with burnt butter & lime*

## Char grilled chorizo sausage

## *with a hint of spice, shaved onion, capsicum & tomato salsa*

## Lemon & herb marinated chicken tenderloins

## House made Arancini

## *stuffed with baby spinach, sun dried tomatoes & Parmesan cheese*

## MAINS

## (PLEASE CHOOSE ONE OF THE FOLLOWING)

## 300g Gippsland Scotch Fillet

## *cooked medium-well with truffle infused mash potato and a red wine jus.*

## Crispy Skin Tasmanian Salmon

*with rosemary infused mash potato, brocholini & a burnt butter citrus jus* Seafood Spaghetti *fresh fish, prawns, Moreton Bay bug, Spring Bay mussels, calamari, chili, garlic & white wine* Stuffed Chicken Breast (*free range) with rosemary infused mash potato, brocholini & a burnt butter citrus jus* Porcini & Portobello Wild Mushroom Risotto *finished with shaved parmesan & truffle oil.*

## DESSERT

## (PLEASE CHOOSE ONE OF THE FOLLOWING)

## Chocolate Pudding

## *with vanilla bean ice cream.*

## Baked Berry Cheese Cake

## *with fresh cream & strawberries*