

## Lunch

**2 courses \$45 per person  
Incl a selected beverage  
Main course only \$35**

Crispy sour dough loaf w house made dips \$9  
Edamame beans w chilli and garlic salt \$4

### Entrée

Tea poached King oyster mushroom, olive soil, creamed leek GF

Truffled turkey ballotine, sauce gribiche, apple and walnut salad GF

Smoked ham belly, glazed pineapple, pickled cucumber,  
mustard seeds, puffed skin GF

Poached Mooloolaba king prawns, baby cos, lemon mayonnaise,  
tomato powder GF

### Main

Fish of the day

Pumpkin and granola gratin, honey roasted brussels, balsamic glaze GF

Roasted spatchcock stuffed with chestnuts and sage, coffee roasted carrots,  
duck fat potatoes, cherry jus GF

Slow cooked beef cheeks, cauliflower puree, Yorkshire pudding,  
pine oil, bone marrow crackers

### Sides

Hand cut chips – Sharon's garden salad – Sautéed greens \$9

### Dessert

Soufflé of the day

Traditional Christmas pudding, crème anglaise, vanilla bean ice cream, brandy snow GF

Candied banana, fresh coconut, peanuts, salted caramel, banana marshmallow,  
banana cake, chocolate ice cream

Chocolate delice, peppermint sponge, peppermint toffee,  
chocolate powder, lime, yoghurt sorbet

