SAINT ALICE

CHRISTMAS LUNCH

ENTREE (served sharing style)

SEAFOOD PLATTER

Natural Oysters, Sashimi of Tuna, Kingfish & Snapper, Poached Prawns, Crayfish Salad, Coconut Marinated Gurnard, Zuke Torched Salmon, Salmon Caviar, Pickled Mussels
Add Oscietra Caviar Bumps – $20 for 2g pp

BREAD SELECTION

Focaccia, Rye, Sourdough, Ciabatta & Turkish Pide, served with Cucumber Tzatsiki, Beetroot Hummus, Sun-dried Tomato Pesto, Whipped Rosemary Butter, Honey Whipped Goats Cheese, Truffle Ricotta.

MAIN (served sharing style)

MEAT BOARD

Lamb Rump, Twice Cooked Pork Belly, Wagyu Beef Rump Cap, ½ Roast Chicken, Served alongside Cranberry Sauce, Mustards, Gravy, Mint Jelly, Garlic Butter

SIDES BOARD

Duck Fat Potatoes, Roasted Table Carrots, Green Peas, Charred Greens, Beetroot & Feta Salad, Citrus & Raisin Cous-Cous Salad

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DESSERT

TRADITIONAL CHRISTMAS LOG (SERVED SHARING STYLE)

Served with Vanilla Custard

ETON MESS (ONE PER PERSON)

Meringue, Strawberry, Cream