



CHRISTMAS FEAST TO SHARE

\$159.0 per person

Includes below.

All our feast served with freshly baked bread and French butter.

FIRST COURSE

Chilled Mooloolaba King Prawns

Lemon and Signature cocktail sauce

Freshly shucked Pacific Oysters

Mignonette dressing and lemon

Signature superfood salad

Carrots, beetroot, Quina, Kale, Brown rice, toasted seeds, and nuts with turmeric vinaigrette.

SECOND COURSE

Stuffed Turkey with cranberry and roasted pistachio red wine jus

Double smoked and glazed Christmas ham

Grilled Barramundi with lemon and white wine cream sauce

Oven roasted baby carrots with maple and honey glaze

Creamy potato gratin

Blanched Broccolini with toasted Almonds

THIRD COURSE

Raspberry opera cake

Italian Meringue

Hazelnut cake Nutella mousse and caramel glaze

Whipped vanilla double cream

WHATS INCLUDED

Preparation and delivery

Plate ware, cutlery, and napkins.

A Head Chef for the entire Event service

Clean down of the kitchen and utensils used post event.

Additional waiter may require serving the food and clear the dirty plates from the table