

Christmas Day Lunch

Monday 25th December

hf

harbourfront SEAFOOD RESTAURANT

3-course all inclusive menu

12:00pm – 3:00pm

\$260pp (18yrs +)**\$200 (12 - 17 yrs)****\$150 (under 12yrs)**

premium beverages

beer & cider

tooheys new, hahn super dry, victoria bitter, pure blonde, xxx gold, great northern super crisp, cascade premium light, crown lager, james boags, corona, peroni, 150 lashes

cider

scape goat apple cider

white wine

de iuliis chardonnay hunter valley NSW
twin islands sauvignon blanc marlborough NZ

red wine

tar & roses shiraz heathcote vic
la boca malbec mendoza argentina

sparkling

chandon nv yarra valley vic
de claricini prosecco veneto italy

spirits

jim beam bourbon, johnnie walker red label, bundaberg rum, vodka o, gordon's gin, midori

non alcoholic

soft drinks, juices, sparkling water, espresso coffee, tea

for the table

house-made bread pepe saya cultured butter

entree

fried calamari garlic & chilli spiced, lime mayo, fresh herbs

zucchini flowers (v) spiced labneh filling, pumpkin hummus, green zhug, sesame

fresh king prawns (gf) vietnamese green sauce, shiso rice puff, bamboo, toasted coconut, fried eschallots

paccheri pasta (v) four cheese & truffle sauce, swiss brown mushroom, pangrattato

OR

cold entree seafood tasting plate for two

fresh king prawns, balmain bugs, natural sydney rock oysters, wa scampi, cocktail sauce, nam jim dressing

mains

eye fillet (served medium) burnt carrot puree, yorkshire pudding, rainbow chard, braised eschallot, bone marrow & pepper sauce

huon atlantic salmon (gf) mushroom and truffle sauce, confit jerusalem artichoke, cavolo nero, brussels sprouts, toasted rye crumb

bbq king prawns chilli & finger lime butter, fregola, black garlic & tomato bisque

junee lamb backstrap lamb neck & fetta parcel, eggplant skordalia, zucchini flower, garlic & rosemary just

chicken breast saffron & herb cous cous, caponata, puntarelle, basil oi

dessert

peach alaska soaked vanilla sponge, peach jam, vanilla bean ice cream, roasted peaches, torched italian meringue

gingerbread sauce spiced ginger sponge, raspberry, hibiscus jelly, milk chocolate mousse, gingerbread ice cream

plum pudding warm egg nog, anglaise, buttermilk ice cream

TERMS & CONDITIONS. Booking are to be fully paid at time of reservation being made. Cancellations made within 2 weeks of the booking date will incur a 100% cancellation fee. It is at the restaurants discretion to allocate seating accordingly. Menu is subject to change. Management reserve the right to refuse service in adherence to RSA policy.