



THE FIREPLACE CHRISTMAS DAY MENU

25th December 2024

Indulge in the pinnacle of fine dining this Christmas Day on the Gold Coast with an all-inclusive Fireplace Lunch experience.

CANAPES

Smoked salmon mousse with truffle oil and shiraz gin pearls
Pickled mushroom, cucumber canoe and pecorino (gf)
Beef bresaola, betel leaf, watermelon and citrus olive oil (gf)

SECOND COURSE

Citrus cured Kingfish (gf)
Kingfish with salmon roe, pickled target beetroot, pomegranate,
karkalla, and herb oil

THIRD COURSE

Crab and Fennel Tart
Crab, fennel and samphire with English spinach puree

INTERMEZZO

MAINS

Beef Three Ways (gf)
Slow braised beef short ribs, grilled wagyu rump and top sirloin
stuffed with Christmas flavours
Fondant potato, cherries, greens, carrots and native pepper jus

DESSERT

White chocolate and calamansi mousse
Lime gelee, rosemary sable, preserved lemon and fresh Queensland
berries

COFFEE OR TEA

Served with a petit four christmas pudding with rum anglaise

BEVERAGES

CANAPES

Taittinger Brut Reserve
Champagne, France

SECOND COURSE

Domaines Ott, Chateau Romassan Bandol
Provence, France

THIRD COURSE

Craggy Range 'Te Muna Road' Sauvignon
Blanc
Martinborough, New Zealand

MAINS

Langmeil Orphan Bank Shiraz
Barossa, South Australia

DESSERT

De Bortoli Noble One Botrytis Semillon
Bilbul, Victoria

Housemade Limoncello served table side

Important Allergen Statement:
The inclusion or omission of dietary
indicators does not guarantee the absence
of all allergens. Please consult with waitstaff
regarding your dietary requirements.