



THE FIREPLACE CHRISTMAS DAY MENU

25th December 2025

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

CANAPES

Scallop ceviche with cos lettuce and mango coconut salsa
Miso grilled chicken with black garlic mayonnaise
Beef bresaola, served with roast pear and horseradish cream

SECOND COURSE

Cured Line caught Snapper
Snapper with fennel, blood orange, red sorrel salad and
chardonnay vinegar dressing

THIRD COURSE

Honey grilled organic Quail
Organic Quail with chestnut puree, parsnip crisp and
red currant sauce

INTERMEZZO

Mango Sorbet

MAINS

Herb Crust Black Angus Sirloin
Black Angus sirloin with pressed potato, leek, candied cherries,
green asparagus and Australian truffle jus

DESSERT

Dark Chocolate Marquis and Liqueured Cherry "Bauble"
Chocolate marquis, cherry compote, cinnamon sable, spiced rum
and raisin anglaise

BEVERAGES

CANAPES

Taittinger Brut Reserve
Champagne, France

SECOND COURSE

Alois Lageder,
Pinot Grigio, Italy

THIRD COURSE

Giant Steps, Pinot Noir
Yarra Valley, Victoria

MAINS

Leeuwin Estate 'Prelude'
Cabernet Sauvignon, Margaret River

DESSERT

Taylors 'Fine'
Tawny, Portugal

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.