

## Christmas Day Lunch @ the Boathouse

### Option 1 – Restaurant – 5 Course Set Menu - \$89 pp

#### **Prelude**

A selection of seasonal canapés  
Red onion marmalade and goats cheese tart  
Chicken and parma ham roulade with sweet mango salsa  
Hot smoked salmon, lemon and chive mayonnaise

#### **Entrée**

Local lamb two ways – marinated loin in thyme, honey and garlic, & lightly spiced lamb sausage with butternut and vanilla puree, red current reduction  
Or  
Pan seared Harvey Bay scallops, with Sunshine Coast seafood terrine wrapped in smoked salmon, with lemon hollandaise sauce vierge

#### **Main**

Prosciutto wrapped roast turkey, barrel potatoes, root vegetables, red wine and cranberry jus  
Or  
Wild barramundi fillet, salad of sweet potato, celeriac, Mooloolaba prawns and local blue swimmer crab, seafood tortellini and fresh basil oil  
Or  
Prime grain fed Australian fillet of beef with truffle mash, baby vegetables and wild mushroom and Madeira sauce

#### **Dessert**

A platter of Christmas desserts  
Deep fried Christmas pudding with baileys anglaise  
Dark chocolate tart flavoured with orange and grand marnier  
Parcel of cinnamon pears and apples

#### **To finish**

Coffee and petits fors

### Option 2 – River Room – Seafood Smorgasbord & Carvery - \$125pp

In our River Room on our mid level there will be a Seafood Smorgasbord & Carvery plus a 2 hour beverage package with house wine and local beers for \$125 per person  
(Lunch is from 12 noon until 2pm)

*Our Smorgasbord will have the freshest available seafood and produce and we anticipate inclusion of Coffin Bay Oysters, local sand and spanner crabs, Mooloolaba prawns, New Zealand green lip mussels, Tasmanian smoked salmon, grilled reef fish, roast carvery, vegetables, salads and a selection of cakes and desserts.*

**For Bookings please call 07 5474 2754**

Full payment is required at the time of booking to secure your place