

# Christmas *Lunch*

WEDNESDAY  
DECEMBER 25



CONIMODORE

## *Arrival.*

HOUSE BAKED HERB FOCACCIA / EVO / aged balsamic [V]

## *Entrée Tapas Plate.*

SA ROCK LOBSTER CROQUETTE / Sauce verte [V]

MAYURA STATION WAGYU SKEWER / House tare [GF][DF]

SMOKED HAM HOCK TERRINE / Seeded mustard / pickle [GF][DF]

## *Main.*

JERK SPICED BARRAMUNDI FILLET / Buttered steamed potatoes / green beans / salsa Verde [GF]

36 DEGREES SOUTH BEEF TENDERLOIN / Sweet potato puree / smoked garlic & thyme butter / asparagus / jus lie [GF]

ROASTED CAULIFLOWER STEAK / Herbed hummus / zough dressing / spring onion oil [GF][VE]

SMOKED TURKEY BREAST / Maple & sweet potato mash / broccolini / cranberry jus [GF]

## *Dessert.*

TRADITIONAL CHRISTMAS PUDDING / Butterscotch sauce / vanilla bean ice cream

PAVLOVA / toasted coconut chips / cherry coulis / mint [GF]

MOCHA TIRAMISU / Raspberries / shaved chocolate

Please note this menu may be subject to change.

[V] Vegetarian / [VE] Vegan / [GF] Gluten Free / [DF] Dairy Free /

