

ENTRÉE

SMOKED MUSCOVY DUCK BREAST

SEARED MEDIUM RARE WITH AN ORANGE GLAZE AND SERVED WITH A BLACKBERRY SALSA & WITLOF

CRISPY SQUID SALAD

SERVED WITH WILD ROCKET, WATERMELON, RADISH AND CHILLI

CARNARVON KING PRAWN SALAD

FRESHLY STEAMED KING PRAWNS WITH A MANGO & AVOCADO SALSA, JAMON & MANGO MAYONNAISE

COCO'S BEEF CARPACCIO

SERVED WITH PARMESAN CRISPS, TRUFFLE OIL, BALSAMIC & BABY CAPERS

SEARED SCALLOPS

WITH GRILLED PEACHES, DESSERT APRICOTS & WILD ROCKET



MAINS

LINLEY VALLEY PORK BELLY

CRISPY SKINNED PORK BELLY SERVED ON A PARSNIP AND FENNEL PUREE
WITH TOASTED FENNEL SALT & ROSEMARY JUS

CHRISTMAS TURKEY ROULADE

ROASTED TURKEY ROULADE WITH A CHERRY, BRANDY & THYME STUFFING
SERVED ON ROASTED BABY CARROTS AND SAUTÉED BUTTER BEANS

CHEFS MARKET FRESH FISH OF THE DAY

(DEPENDING ON AVAILABILITY)

SERVED ON LEMON BUTTERED POTATOES & CHARRED ASPARAGUS

PRIME BLACK ANGUS BEEF SIRLOIN

CHAR GRILLED DRY AGED SIRLOIN SERVED WITH GRILLED KING OYSTER MUSHROOMS & BABY LEEKS

CONE BAY BARRAMUNDI

CRISPY SKIN BARRAMUNDI SERVED ON TARRAGON BEETROOT CARPACCIO AND WILD ROCKET

HOUSE MADE TAGLIATELLE

WITH FOREST MUSHROOM, FINISHED WITH TRUFFLE PASTE AND SHAVED PARMESAN

FOR THE TABLE

*Apple, avocado & cranberry salad
tossed with bean sprouts, sugar snap peas finished with a creamy basil dressing*

DESSERT

STEAMED CHRISTMAS PUDDING

SERVED WITH TRADITIONAL VANILLA BEAN & RUM ANGLAISE

COCOS CHRISTMAS BOMBE ALASKA

WITH CHRISTMAS PUDDING ICE CREAM CENTRE, COATED IN TOASTED WHIPPED ITALIAN
MERINGUE AND SERVED WITH A BUTTERSCOTCH SAUCE

BANANA PARFAIT

FINISHED WITH DARK CHOCOLATE MOUSSE, SALTED CARAMEL AND POPPED CORN

