

THE CHRISTMAS SEAFOOD LUNCH

LIVE MUSIC HOSTED BY

Don MacGregor

FLAUTIST

FULL PACKAGE \$275 PER PERSON

Laurent Perrier La Cuvee Champagne NV

AMUSE BOUCHE

A surprise Christmas appetizer from Chef

LOCAL MAHI-MAHI

Marinated in Local Daintree gin and lime, dressed with Avocado and roast Macadamias, served on a Betel leaf

CHRISTMAS SEAFOOD PLATTER

12 Coffin Bay Oysters - 3 XL Moreton Bay Bugs - 8 QLD Tiger Prawns - 10g Kaluga Caviar - 6 Natural Blinis & 6 served with Lime Chantilly, Beetroot cured salmon and Salmon Caviar - 100g Bluefin Tuna Sashimi - House made Ponzu and Cocktail sauces.
(Add Steamed Crayfish for \$20 per person)

KAFFIR LIME COLONIAL SORBET

The perfect palate cleanser

TRADITIONAL CHRISTMAS PAVLOVA

Traditional French meringue served with Strawberry declination, Daintree Vanilla chantilly and lemon balm leaves

ADULTS-ONLY RESTAURANT

