

FLAME

CHRISTMAS DAY 2025 FOUR COURSE LUNCHEON

Glass of Veuve D'Argent NV on arrival.

AMUSE-BOUCHE

CHEF'S SELECTION

ENTRÉE

Choose one option

CONFIT DUCK & FIG TERRINE

House made with brioche & stone fruit chutney

10 SYDNEY ROCK OYSTERS (GF)

With apple and mint granita & cider vinaigrette

ROASTED PUMPKIN & RICOTTA RAVIOLI (V)

House made with brioche & stone fruit chutney

SMOKED SALMON ROULADE

Herbed crème fraîche, cucumber and dill salad & horseradish rye crisps

MAIN COURSE

Choose one option

PROSCIUTTO WRAPPED PORK LOIN (GF)

Roast root vegetables, charred radicchio & apple cider jus

TURKEY BREAST

Cordon bleu, buttered greens, potato gratin & cranberry jus

MUSHROOM & SPINACH BAKED IN BUTTERY PUFF PASTRY (V)

Parsnip and chestnut purée, crispy brussels sprouts with pomegranate, cranberry & port relish

BLUE EYE COD (GF)

Crusted with macadamia and coconut, asian greens, mild green curry sauce & fragrant rice

DESSERT

Choose one option

TRADITIONAL BOOZY CHRISTMAS PUDDING (V)

House made with brioche & stone fruit chutney

BOMBE ALASKA FLAMBÉ (V)

HOUSE MADE RUM BABA (V)

Caramelised pineapple delice

SELECT SUMMER FRUITS & BERRIES & COCONUT SORBET (GF) (VEGAN)

COFFEE, TEA & MINI MINCE TARTS (V)

GF = GLUTEN FREE V = VEGETARIAN

