

# FLAME

## CHRISTMAS DAY 2026 FOUR COURSE LUNCHEON

*Glass of Veuve d'Argent NV on arrival.*

### AMUSE-BOUCHE

#### CHEF'S CHRISTMAS CANAPÉ

Smoked ocean trout mousse, finger lime, dill oil & rye crisp

### ENTRÉE

Choose one option

#### CHICKEN LIVER PARFAIT

Port wine jelly, fig compote, toasted brioche & pickled shallots

#### ST HELEN'S PACIFIC OYSTERS (6) (GF)

Natural, finger lime mignonette, cucumber pearls & lemon sandwich

#### SAFFRON RAVIOLI WITH PUMPKIN & BUFFALO RICOTTA

Maple & sage brown butter sauce, pinoli & parmesan

#### PROSCIUTTO WRAPPED RABBIT ROULADE

Filled with a sage, medjool date and wild mushroom stuffing & madeira jus

### MAIN COURSE

Choose one option

#### BLACK ANGUS BEEF RIB MB4+ (GF)

Slow-cooked beef rib, duck fat fondant potato, charred broccolini, roasted shallot & bordelaise

#### TURKEY BALLOTINE

Free-range turkey, sage and ham stuffing, potato gratin, buttered green beans, cranberry and cherry glaze & turkey jus

#### HUMPTY DOO BARRAMUNDI (GF)

Potato pavé, avocado, pumpkin, Moreton Bay bug butter sauce & salmon roe

#### WILD MUSHROOM WELLINGTON (V)

Truffle pomme purée, glazed baby carrots, wilted spinach & mushroom jus

### DESSERT

Choose one option

#### BOOZY CHRISTMAS PUDDING (V)

Brandy anglaise & vanilla bean ice cream

#### GINGERBREAD STICKY TOFFEE PUDDING (V)

Butterscotch sauce & cinnamon ice cream

#### EGGNOG CRÈME BRÛLÉE (V)

Mulled berry compote & almond biscotti

#### PAVLOVA (GF)

Passionfruit curd, mango, passionfruit, chantilly cream & pistachio

### PETIT FOURS

#### COFFEE & TEA (V)

Served with house-made chocolate truffles, cranberry and pistachio nougat & gingerbread



# FLAME

## CHRISTMAS DAY 2026 CHILDREN'S MENU

---

### MAINS

---

**GRILLED EYE FILLET & VEGETABLES (GF)**

---

**ROAST TURKEY WITH CHRISTMAS TRIMMINGS**

---

**BEER-BATTERED BARRAMUNDI & CHIPS**

---

**CRISPY CHICKEN TENDERLOINS & CHIPS**

---

---

### DESSERTS

---

**VANILLA ICE CREAM WITH CHOCOLATE SAUCE (V)**

---

**STRAWBERRIES & CREAM (V)**

---

**TRADITIONAL CHRISTMAS PUDDING & CUSTARD (V)**

---

For 12 years and under

GF = GLUTEN FREE    V = VEGETARIAN

