



# ESCAPE TO SANTORINI

## SEAFOOD STATION

*Mooloolaba Prawn (gf, df)  
Local Pacific Oyster (gf, df)  
Marie Rose sauce, Champagne Mignonette, Tartare sauce and  
lemon (v, gf, df)*

## C O L D

*Hand-crafted Maki, nigiri and California rolls  
Harissa roasted cauliflower, roasted sweet potato, spiced  
chickpeas, mint and coriander (v, gf, df)  
Brown rice, pickled ginger, red cabbage and shallot salad with  
sesame and soy dressing (v, gf, df)  
Button mushroom and parmesan salad with baby cos lettuce  
and micro herbs (v, gf)*

## H O T

*House made bread rolls with butter  
Seasonal steamed green vegetables with sunflower  
seeds (v, gf, df)  
Root vegetables with thyme and olive oil (v, gf)  
Rustic Ratatouille with zucchini, eggplant and  
silver beet (v, gf, df)  
Roast QLD barramundi with red onions, thyme and green  
olives (gf, df)*

## C A R V I N G

*Slow roast MBS3+ Grain fed Black Angus Wagyu Striploin  
with red wine jus (gf, df)  
Christmas roasted turkey with orange and pistachio stuffing*

## D E S S E R T

*Lemon meringue tartlet (v)  
Mango pavlova (v, gf)  
Chocolate mousse rhubarb compote (gf)  
Caramel tart with nuts (v)  
Christmas pudding with brandy anglaise*

v - vegetarian   gf - gluten free   df - dairy free  
The inclusion or omission of dietary indicators does not guarantee the absence of all allergens.  
Please consult with waitstaff regarding your dietary requirements.

