



Rocco Christmas Lunch

\$229 per person

Beverages

Glass of Mumm on arrival

Three-hour beverage package includes beer, wine, bubbles and spirits

Entree

(share style)

Oysters with finger lime mignonette (GF)(DF)(NF)

Duck liver parfait with champagne jelly, toasted brioche and plum jam (GFA)(NF)

Grilled Far North Queensland prawns with pomegranate, chermoula and mougrabieh tabouleh (NF)

Mains

(your choice of one)

250g Jacks Creek sirloin (GF)(DFA)(NF)

with Madeira jus, glazed parsnips and arugula

Charred barramundi fillet (GF)(DFA)

with minted pea hommus, bourghal and heirloom tomatoes

Mushroom and silverbeet wellington (VG)(DF)(NF)

with beetroot jus, balsamic pearls and confit potato medallions

Three-hour roasted pork belly (GF)(DF)(NF)

with charred spring onion, marinated zucchini and sake and soy glaze

Desserts

(to share)

*Please speak with the chef about assisting
with necessary dietary requirements*

Chef's platters of minced fruit tarts, pavlova nests,
brandy pudding, custard and Turkish delight

Cheese platter

Chef's selection of three cheeses served with quince paste,
mixed olives, crackers, grissini and spiced nuts (V)(GFA)(NFA)



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(V) Vegetarian (GF) Gluten Free (GFA) Gluten Free Available (VG) Vegan (DF) Dairy Free
(DFA) Dairy Free Available (NF) Nut Free (NFA) Nut Free Available



Rocco