

Christmas

LUNCH

Chacuterie Board

Smoked, cured and dry aged gourmet meats
Pâté and terrines, grilled vegetables, pickles and olives
Artisan breads

Seafood Platter

Western Australian Rock Lobster
Sydney rock oysters
King prawns
Balmain bugs
Blue swimmer crab
Smoked salmon
Marinated Fremantle octopus
Queensland barramundi fillet with yuzu beurre blanc
Tempura flathead fillet
Fennel salted Lolligo squid
Pommes frites
Garden salad
Tartare sauce & Creole cocktail sauce

Christmas Roast Platter

Roast Berkshire pork loin, apple saffron compote, crispy crackling, Calvados jus
Roast root vegetables with rosemary

Dessert

Warm Christmas pudding with vanilla bean anglaise
Mixed petite dessert selection, with slices, truffles and mini tartlets

Beverages

A selection of Premium Beverages and cocktails available at an additional cost.



55 NORTH