



## *Sunday 3-Course Lunch @ \$38.80*

*Add \$65 for free flow of Champagne, house pour wine and Tiger beer*

**Choice of starter or soup, main course, dessert**

### *Starters or Soup*

#### **Beetroot Cured King Salmon**

Bouquet cress, pearl olive oil, wine tomato, horseradish crème fraiche

#### **Roasted Butternut Squash & Arugula Salad (V)**

Butternut pumpkin, arugula salad, quinoa, almond, tomato and feta cheese

#### **Caprese Salad (V)**

Arugula leaf, carpaccio roma tomato, burrata cheese, basil pesto, aged balsamic

#### **French Onion Soup (V)**

#### **SCC Mulligatawny Soup (V)**

### *Main Course*

#### **"Argentine Spice" Roast Striploin**

Herbs roasted potatoes, sautéed medley vegetables, smoky dijon mustard, yorkshire pudding, borolo wine reduction

#### **Tomato Pesto Crusted "Lamb Roulade"**

Garlic infused potatoes, grilled artichokes, pearl zucchini, rosemary & minted jus

#### **Sage-Garlic Glazed Ball Turkey**

Maple-glazed chestnut, brussels sprout, wine braised savoy cabbage, Potato Mousseline, cranberry gel & giblet gravy

#### **"Tasmanian Salmon Loin"**

Scallion onion-butternut mousseline, ragout of Shimeji mushroom, Tarragon butter Beurre Blanc

#### **Wild Mushroom Risotto (V)**

Porcini dash, black Truffle essence, Parmigiano cheese

#### **Garganelli on Plant-Based Ragout (V)**

Plant base bolognese, parsley, basil oil, parmigiano cheese

### *Dessert*

**SCC Bread & Butter Pudding with Custard Sauce**

**Warm Thirteen-Ingredients Christmas Pudding**

**White Chocolate Yuzu Log with Mango Jelly**

**Lychee Panna Cotta with Avocado Milk, Chia Seed and Elderflower Gel**

**Freshly brewed coffee or tea**

*\*Children Menu available upon request*