



EAT, DRINK & BE MERRY

Taste of Christmas

DEGUSTATION DINNER

Festive artisan bread and butter | Chefs snacks

ONE

Queensland blue spiced pumpkin pie, smoked pumpkin hush puppy macadamia pastry, roast pumpkin custard v

TWO

Honey-glazed Torres Strait kippered Crayfish tail, cognac spiced prawn-head consommé, preserved winter cumquat, pickled cucumber yolk, salmon roe *gf*

THREE

Lemon myrtle salt-rubbed Northern Queensland Snapper, Scallop ceviche, cucumber smoked cashew salad, beach banana tempura

FOUR

Goondiwindi free range pork Jowl, Pork cheek with cherry and mint, butternut whip, Hoodlum honey and apple sauce *gf*

FIVE

Champagne ice *gf v*

SIX

Toowoomba wagyu beef, pressed ham hock, chestnut and juniper, Falls farm vegetable casserole, celeriac, mustard bread sauce

SEVEN

Parliament Christmas hot and cold eggnog, spiced dark rum, chocolate and gingerbread, festive petit fours v