

Christmas Day Lunch

ENTREE

Four cheese (ricotta, parmesan, mozzarella, camembert) mini arancini balls with tomato & capsicum chutney and parmesan crisps (G/F on request)

Marinated king prawns with avocado & grapefruit salad and a citrus & honey vinaigrette (G/F & D/F)

Duck crostini with pear, cabbage & raddish slaw topped with toasted almond flakes, drizzled with a cherry glaze (G/F on request)

MAINS

Traditional honey glazed roasted turkey & leg ham served with roasted baby potatoes, seasonal greens & cranberry gravy

Oven baked lamb rack served on a bed of minted pea puree, scalloped potatoes, broccolini, roasted cherry tomatoes & port wine jus (G/F)

Pan seared crispy skin barramundi fillet with golden saffron leek risotto, charred asparagus, topped with dill, capers & lemon butter sauce with a seaweed salsa (G/F & D/F on request)

Bacon-wrapped chicken ballotine, stuffed with apricot, feta, almond & spinach, served on garlic-infused scalloped potatoes with pumpkin puree, seasonal greens & creamy maple bourbon sauce (G/F)

Pappardelle (pasta) with asparagus, roasted pumpkin, spinach, sun-dried tomatoes & mushrooms in a ricotta sauce topped with toasted pine nuts (G/F on request)

DESSERT

Traditional Christmas pudding served with vanilla custard & brandy butter

Red velvet molten lava cake served with ice cream, strawberry compote and salted caramel drizzle (G/F)

Raspberry & pistachio semi-freddo served with creme fraiche and seasonal fruits (G/F)

Biscoff kahlua mousse cup with whipped cream & cookie crumb (G/F on request)

\$140 PER PERSON

* G/F = GLUTEN FREE

\$55 KIDS MENU

* D/F = DAIRY FREE

PLEASE LET US KNOW YOUR SPECIFIC DIETARY REQUIREMENTS UPON BOOKING YOUR TABLE

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