

Contacts for bookings:  
Fourthchild Restaurant and Cafe - (07) 3281 9934  
Niloo - 0433 523 537



CHRISTMAS  
DAY LUNCH MENU 10.30AM-1.30PM  
TO START

SMOKED SALMON VOL AU VENT CRANBERRY CREAM CHEESE FINISH  
WITH BLACK CAVIAR AND FENNEL.

BUTTER HERB GRILLED PRAWNS, BUG SERVED WITH MANGO SALSA AND  
FINISH WITH SRIRACHA MAYO.

LEMON GARLIC BUTTER SCALLOPS TOPPED WITH BLACK CAVIAR  
FINISH WITH PEA PUREE FENNEL AND COLESLAW.

TO FOLLOW

SLOW COOKED LAMB MARINATED WITH CHIMICHURRI SAUCE SERVED WITH  
ROASTED POTATOES AND SEASONAL VEGETABLES, FINISHED WITH RED  
WINE JUS.

GRILLED SALMON WITH POMEGRANATE GLAZE, ASPARAGUS COOKED WITH  
PARMESAN CHEESE, CREAMY GARLIC MASH.

SLOW COOKED LEG HAM HONEY, MUSTARD GLAZE, BAKED PARMESAN  
MASH WITH ROASTED BRUSSELS SPROUTS AND BEANS.

TO FINISH

SWEET TART FILLED WITH BRANDY CUSTARD AND FINISH WITH CRANBERRY COULIS  
AND SEASONAL FRUITS.

BAILEYS AND COFFEE PANA-COTTA FINISH WITH FERRERO ROCHER.

BRANDY RASPBERRY GLAZED CHEESECAKE WITH SEASONAL FRUIT.

\$130+GST

EAT DRINK AND MERRY

