

THE
GILBERT STREET
HOTEL

CHRISTMAS MENU

ENTREE

shared platter

lemon pepper chicken skewers + roast carrot hommus + cured meats
+ poached prawns + smoked salmon + marinated olives + charred crostini (GFO)

served with warm focaccia and olive oil + balsamic

MAIN

250g MSA Sirloin

pea purée + baby carrots + roast garlic butter (cooked medium only)(GF)

Pan Roasted Coral Coast Barramundi

sweetcorn + zucchini fritter + shaved fennel + roasted chilli purée

Za'tar Roasted Cauliflower Steak

quinoa + pumpkin + rocket + pomegranate salad + harissa (VNO)

Chargrilled Chicken Breast

bacon + thyme roasted mushrooms + baby spinach
+ caramelised onion jus (GF + DF)

mains served with roast potatoes + garden salad

DESSERT

Dark Chocolate Marquise

pistachio glass biscuit + cherry coulis + double cream (GF)

Warm Christmas Plum Pudding

brandy custard + vanilla bean ice cream

Cheese Platter to Finish

lavosh + dried plum + toasted almonds + fresh apple (GFO)

2 Course \$60

3 Course \$70