



CHRISTMAS DAY LUNCH

THURSDAY 25TH DECEMBER 2025

\$225 pp – Seafood Platter + Side + Choice Main + Dessert

\$315 pp – Seafood Platter + Side + Choice Main + Dessert + Matched Wines

ON ARRIVAL

MODA PREMIUM COLD SEAFOOD PLATTER

To Share

(per guest, non seafood menu available - \$200 PP)

WA OCTOPUS HAND | Charred Pineapple | Chilli & Lemon (1)

½ WA LOBSTER | Mango Dressing

NATURAL OYSTERS | Champagne Mignonette (3)

WA SCAMPI | Yarra Valley Caviar | Vinaigrette

COOKED MOOLOOLABA TIGER PRAWNS (2) & COOKED MORETON BAY BUG (1)

Served with

Cocktail Sauce | Porcini Aioli | Passionfruit Mayonnaise

SIDES

To Share

STONE FRUIT & WITLOF SALAD | Candied Walnuts

TASMANIAN SUMMER POTATO SALAD

MAINS

Choice of

CHATEAUBRIAND TENDERLOIN FLAMBE WITH BRANDY

Chimmichurri | Red Wine Sauce

Roasted Scenic Rim Local Vegetables

or

MARKET FISH | Roasted Potatoes | Guanciale

DESSERT

To Share

HOMEMADE PAVLOVA | Fresh Cherries | Scented Vanilla Cream

DUO OF FINE CHEESE | Homemade Apple Chutney | Ciabatta Bread

STRAWBERRY ICE CREAM

OPTION TO ADD MATCHING WINES

2021 CAVA LACHRIMA BACCHUS ORGANIC BRUT NATURE PENEDES CATALUÑA

2023 VIATERRA SELECTION GARNACHA BLANCA TERRA ALTA CATALUÑA

2022 RIVIERA BISTRO COTEAUX VAROIS SHIRAZ GRENACHE PROVENCE FRANCE

2019 REINOSA 'ABTOLE' CRIANZA TEMPRANILLO BAJA RIOJA

APEROL SPRITZ, ESPRESSO MARTINI, SANGRIA,

BOUTIQUE BEERS & CIDERS (330ML)

SOFT DRINKS AND JUICES

All dietary requirements catered for. Menu subject to seasonal changes.
Similar replacements will be offered. Children Menu available (2 - 12 Years).