



USCQ 2023

Christmas Festive Menu

Two course \$69 | Three Course \$79



Entrée

Tempura Battered Zucchini Flowers

with goat's cheese, sundried tomato and herbs, Provençale vegetable salad, citrus and garlic dressing and aioli dip (v)

Cajun Fried Prawn Tails

watermelon and fetta salad, spiced honey dressing, mixed leaves and fresh lime (gf)

Confit Duck Bruschetta

house made hummus, cherry tomatoes, blackcurrant balsamic reduction, micro herbs and shaved Parmesan

Main

Roast Turkey Breast

roast vegetables and potatoes, cranberry, onion and sage stuffing, chipolata in bacon, roast gravy (gf)

Pan-Fried Barramundi

Brussels sprouts, parsnips, spinach and parmesan galette, lemon and dill butter

Roasted Leg of Pork

spiced baked apple, bubble and squeak, cumin and carrot puree, broccolini and gravy (gf)

Baked Eggplant filled with Moroccan Spiced Vegetables

rice and tomato, toasted almond crumble, rocket pesto yoghurt (gf/v)

Dessert

Christmas Pudding

with brandy custard and eggnog ice cream

Choc Mint Cheesecake

mint choc rumballs, white chocolate shavings, mixed berry coulis (gf)

Australian Cheese & Accompaniments

including Cheddar, Brie and Blue

Modifications are available to suit dietary requirements. Please ask your waiter.