



# CHRISTMAS LUNCH

## BUFFET LUNCH MENU

*Glass of sparkling wine on arrival*

### *CARVED BY OUR CHEF*

Baked Berkshire leg ham  
*roast pear, mustard jus* <sup>GF</sup>

Turkey roulade  
*with cranberry & apple seasoning, port wine & red currant jus*

White Pyrenees lamb rack  
*herbs de Provence, caponata* <sup>GF, DF</sup>

#### *Served with*

Roasted market vegetables with gremolata <sup>V, GF</sup>

Fondant potatoes <sup>GF</sup>

### *SEAFOOD STATION*

Ocean king prawns  
*with bloody Mary sauce* <sup>GF, DF</sup>

Pacific and Wallis Lake Sydney rock oysters  
*mignonette, and lemon* <sup>GF, DF</sup>

Kingfish and ocean trout crudo  
*blood orange, finger lime and salmon roe* <sup>GF, DF</sup>

Balmain bugs  
*with citrus and chive aioli* <sup>GF, DF</sup>

### *ANTI PASTI*

San Daniele prosciutto, artisan salami, terrine de Maison and coppa  
Artichokes, marinated olives, bocconcini, semi dried tomatoes, crudites

Artisan sour dough loaves, cultured butter, EVO

### *HOT DISHES*

Confit duck  
*Maryland sauce Bigarade* <sup>GF</sup>

Line caught Snapper  
*with almonds, capers and parsley* <sup>GF</sup>

Gnocchi  
*with pumpkin, radicchio, basil, preserved lemon* <sup>V</sup>

Twice cooked goat's cheese and parmesan souffle <sup>V</sup>

Dauphinoise potatoes with Gruyere and thyme <sup>V, GF</sup>

Steamed market vegetables <sup>V, GF, DF</sup>

DF - DAIRY FREE | GF - GLUTEN FREE | V - VEGETARIAN

\*Please let one of our team members know if you have any dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to potential cross-contamination.





NORTH SYDNEY



**LB'S**

RESTAURANT

### SALADS

Niçoise salad  
with quail's egg *V, GF, DF*

Caesar salad  
with pancetta and shaved parmesan

Barigoule of vegetables  
with vanilla vinaigrette *V, GF*

Truffled burrata  
with chargrilled zucchini, heirloom tomatoes, basil, Alto lemon EVO *V, GF*

Witlof, pear, Roquefort and hazelnut salad *V, GF*

### SELECTION OF INTERNATIONAL CHEESES

Petit de Comte cheese, FRA

Brillat savarin brie, FRA

Goat's cheese, FRA

Red Leicester, ENG

Muscateles, quince paste, dates.

### DESSERTS

Croquembouche

Crème brûlée with biscotti

Canolis

Chocolate semi freddo *GF*

Blackberry and pistachio clafoutis

Summer berries with champagne sabayon *GF, DF*

Yule log

Christmas pudding with brandy custard

Mary's pavlova *GF*

French pastries

Gelati cones

Fruit mince tarts

Summer fruit selection with summer berries



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