



SHERATON GRAND

Mirage Resort Gold Coast

Christmas 7 Course Degustation Lunch Menu

Foie Gras Macaron

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Poached Lobster

Compressed melon, butternut squash, sautéed scallop, truffle vinaigrette

Paired with Mount Pleasant Estate Semillon, Hunter Valley NSW

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Seafood Chowder

Prawns, salmon, mussels, pastis

Paired with DalZotto Pinot Gris, King Valley VIC

**

Blood Orange and Champagne Sorbet

Paired with Proverbio Prosecco, Veneto Italy

**

Veal Loin

Parsnip, wilted spinach, porcini mushroom, red wine jus

Paired with Tokar Black Label Pinot Noir, Yarra Valley VIC

**

Turkey and Duck

Butter poached turkey duck terrine, Panettone, brussel spouts, bacon, cranberry jus

Paired with Orlando Grenache, Barossa Valley SA

**

Traditional Christmas Pudding

Brandy anglaise, candied fruit ice cream

Paired with Noble One, Yarra Valley VIC



SHERATON GRAND

Mirage Resort Gold Coast

Christmas 7 Course Degustation Vegetarian Lunch Menu

Tomato Gaspacho

Basil oil

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Sesame Sushi

Compressed melon, avocado, soy and ginger vinaigrette

Paired with Mount Pleasant Estate Semillon, Hunter Valley NSW

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Asparagus Soup

Prawns, salmon, mussels, pastis

Paired with DalZotto Pinot Gris, King Valley VIC

**

Blood Orange and Champagne Sorbet

Paired with Proverbio Prosecco, Veneto Italy

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Roasted Mushroom

Parsnip, wilted spinach, porcini mushroom

Paired with Tokar Black Label Pinot Noir, Yarra Valley VIC

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Butternut Squash Risotto

Avocado, spinach, pumpkin seeds

Paired with Orlando Grenache, Barossa Valley SA

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Traditional Christmas Pudding

Brandy anglaise, candied fruit ice cream

Paired with Noble One, Yarra Valley VIC