

The background is a solid dark red color. It is decorated with several yellow star and asterisk shapes of various sizes, scattered across the page. Some are simple five-pointed stars, while others are more complex, multi-pointed starbursts.

The Ville

PRESENTS

**CHRISTMAS
DAY LUNCH**

IN THE PAVILION

MENU



MENU



SEAFOOD SELECTIONS

Australian tiger prawns GF, DF

Freshly shucked Pacific oyster station with a variety of condiments GF, DF

Moreton Bay bugs GF, DF

Half shell mussels, nam jim GF, DF

Huon smoked salmon platters GF, DF

Preserved lemon and calamari salad GF, DF

Seafood salad, celery, aioli GF, DF

COLD SELECTIONS

Grilled peach and pomegranate salad, honey lemon dressing V, GF, DF

Prosciutto di Parma, rock melon salad, hunting port glaze GF, DF

Casalingo smoked bacon, chives, baby potato, Champagne mayonnaise GF, DF

Antipasto platters of Casalingo cured meats, grilled eggplant, zucchini,
roasted red pepper and slow roasted tomatoes GF, DF, V AVAILABLE

Selection of Australian cheese and fruit chutneys V

DIY salad bar

Mixed leaves

Onions, cucumbers, capsicum, tomato

Olives, feta

Parmesan cheese, crispy prosciutto, croutons, eggs

Balsamic French dressings, Caesar dressing

Rustic gourmet breads V





HOT SELECTIONS

Roasted root vegetables V, GF, DF

Fried spinach gnocchi, wild mushroom ragù, blistered vine cherry tomatoes V

Broccolini, hollandaise, caramelised onion V, GF

Baked potato au gratin, Jarlsberg V, GF

Marinated lamb cutlets with mint marmalade GF, DF

Grilled cajun-spiced duck breast with braised red cabbage GF, DF

Whole baked Huon salmon fillet, finger lime, caviar salsa GF, DF

CARVERY

Tender roast turkey, traditional stuffing, cranberry jus

Wagyu roast beef, selection of mustards and jus GF, DF

Star anise-baked ham, marmalade, ginger GF, DF

DESSERT

Gelato cart with lolly station

Traditional plum pudding, brandy anglaise

Black Forest cake GF

Pavlova with tropical fruits GF

Rum and raisin Basque cheesecake GF

White chocolate snowball truffle GF

Éclair Santa

Exotic crunch coconut log

Cappuccino roulade

Strawberry cheesecake entremets GF

Pistachio, chocolate and raspberry entremets

Dark chocolate cream cookie tart

DF dairy free | GF gluten free | V vegetarian

Please inform your waiter if you have any allergies. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.



THREE-HOUR PREMIUM BEVERAGE PACKAGE

SPARKLING

NV Chandon Brut Yarra Valley, Victoria

2023 Alpha Box & Dice Tarot Prosecco Murray-Darling, South Australia

WHITE

Petes Pure Moscato Murray-Darling, New South Wales

2023 Shaw + Smith Sauvignon Blanc Adelaide Hills, South Australia

RED

2023 Save Our Souls Pinot Noir Yarra Valley, Victoria

ROSÉ

2024 Vasse Felix Classic Dry Rosé Margaret River, Western Australia

BEER & CIDER

Bertie Ginger Beer

Bertie Apple Cider

CBCo Middy Lager

CBCo Goldy Lager

CBCo Pale Ale

NON-ALCOHOLIC

Great Northern Zero

Soft drinks

Orange juice

Mount Franklin sparkling water

The Ville

Subject to availability, cancellation and change. Drink responsibly.