







# **MENU**





# **SEAFOOD SELECTIONS**

Australian prawns GF, DF

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

Half shell mussels, nam jim GF, DF

Australian crab GE DE

Chilled calamari salad, sweet chilli and lime GF, DF

# **COLD SELECTIONS**

Waldorf salad v, GF, DF

Roasted sweet potato, spinach, pine nut and green bean salad  $_{\text{GF, DF, V}}$ Panzanella salad  $_{\text{V}}$ 

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









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# **HOT SELECTIONS**

Porcini-buttered roast beef fillet, field mushroom, green peppercorn jus GF
Orange-spiced chicken, brown sugar, braised red cabbage GF, DF
Pomegranate-glazed Huon salmon fillet, buttered green beans GF
Baked rosemary lamb leg, date and almond salsa GF, DF
Smoked leg ham with assorted mustards GF, DF
Fried spinach gnocchi, pesto cream, blistered cherry tomatoes, crisp enoki mushrooms v
Charred broccolini, béarnaise, candied walnuts v, GF
Baked baby cabbage, roasted heirloom carrots, herbed butter v, GF

# **CARVERY**

Pineapple and spiced rum-glazed roasted turkey, traditional stuffing

# **DESSERT**

Gelato cart with lolly station

Traditional plum pudding, brandy anglaise

Black Forest cake GF

Christmas profiterole tower

Flourless chocolate meringue cake

Fruity pavlova GF

Tiramisu tart

Coconut Swiss rolls GF

Chestnut Mont Blanc

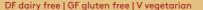
Chocolate coffee entremets GF

Raspberry, lychee and rose cake

Key lime tart







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.



## FOUR-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

