



The
PALM HOUSE

CHRISTMAS DAY
BREAKFAST

MENU



MENU



COLD SELECTION

Seasonal tropical fresh & poached fruits GF, DF, V

Seasonal flavoured ice creams with a variety of toppings –
sprinkles, choc chips, assorted berry coulis, chocolate ganache,
salted caramel sauce and maple syrup

Variety of verrine – yoghurt cups with fruit coulis, chia seed
pudding cups, bircher muesli cups, sago pudding cups GF, V AVAILABLE

Variety of juices – apple, orange GF, DF, V

Bakery items – danishes, croissants, scones, muffins, banana
breads, brioche crown, decorating doughnut station

Sliced and rustic bread station – white, rye, wholemeal, multigrain,
fruit bread, muffins



Selection of cereals, dried fruits, nuts, grains and granola

Gluten free area – cereal, sweets and bread



Virgin eggnog





HOT SELECTION

Bourbon and maple glazed ham with peach salsa, cherry compote GF, DF

Turkey cranberry chipolatas

Casalingo smoked bacon GF, DF

Char grilled lamb chops with mint jus, bearnaise sauce, chimichurri, assorted mustards, smoked tomato relish, horseradish sauce



Grilled herbed tomato GF, DF, V



Homestyle baked beans GF, DF, V

Crispy bushland spiced potato GF, DF, V



Red velvet chocolate chip pancake, belgian waffles, chocolate sauce, maple syrup, butterscotch, blueberry lemon compote and cream cheese glaze V

Potato and goat cheese frittata with pesto V

Egg station – scrambled, poached and fried GF, V

Omelette cooked to order – ham, bacon, cheese, tomato, onion, mushroom, capsicum, shallots GF

Eggs benedict station – ham, smoked salmon, fresh spinach, poached eggs, muffins and hollandaise sauce



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.



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