



MENU





COLD SELECTION

Turkey and chicken terrine with chilli orange jam GF
Assorted cheese board with dry fruit and crackers V
Variety of cold cuts platter with homemade prune chutney





SALAD BAR

Prawn and mango salad v, GF, DF

Grilled peach and pomegranate salad with honey lemon dressing v

Classic caesar salad with condiments

Baby potato, Casalingo smoked bacon and chives with champagne mayonnaise GF, DF

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

MAKE YOUR OWN SALAD

Bean sprouts, spring onions, rocket leaves, cabbage, carrot, baby romaine, cos lettuce, radicchio, red lettuce, olives, capsicum, cucumber, with a selection of dressings

SELECTION OF COLD SEAFOOD

Poached Australian crab GF, DF
Moreton Bay bugs GF, DF
Fresh Pacific oysters GF, DF
Half shell mussels GF, DF
Tiger prawns GF, DF

Huon smoked salmon gravlax, chive crème cheese and rustic breads

LIVE COOKING STATION

Grilled lamb chops with mint marmalade GF, DF

Seafood vol au vent



SOUP

French onion soup with cheesy croutons
Assorted bread station







HOT SELECTION



Potato gnocchi with vegetable ratatouille v Baked potato au gratin with swiss cheese v, GF Broccoli hollandaise with caramelized onion v. GF Grilled Huon salmon steak with finger lemon and caviar salsa GF Cajun spiced grilled duck breast with braised red cabbage GF Crispy pork belly with pinata apple compote GF, DF Roasted vegetables v, GF, DF

CARVERY

Wagyu roasted beef with a selection of mustard and jus GF Marmalade, ginger and star anise baked ham GF Tender roast turkey, traditional stuffing, cranberry jus





KID'S CORNER

Chicken and cheese balls Chips Penne bolognese Selection of pizza DIY ginger cookies



DFSSFRTS

Traditional Christmas fruit pudding with brandy anglaise Black Forest cake GE Pavlova with tropical fruits GF Rum and raisin Basaue cheesecake GF White chocolate snowball truffle GF Éclair Santa Exotic crunch coconut log Cappuccino roulade Strawberry cheesecake entremet GF Pistachio, chocolate and raspberry entremets







DF dairy free | GF gluten free | V vegetarian

Dark chocolate cream cookie 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.



the PALM HOUSE