















Asparagus and cheese terrine with plum relish v, of Assorted cheese board with dry fruit and crackers v Variety of cold cuts platter with homemade prune chutney

SALADS

Potato and chive salad v, GF

Beetroot, feta cheese and baby spinach salad v, GF

Poached seafood noodle salad GF

Honey ham and brussel sprout salad with cranberry dressing DF, GF

Classic caesar salad with condiments

MAKE YOUR OWN SALAD

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

SELECTION OF COLD SEAFOOD

Poached Australian spanner crab GF, DF
Fresh oysters GF, DF
Half shell mussels GF, DF
Tiger prawns GF, DF
Smoked salmon platters GF, DF



Hot buttered seafood









SOUP



Cream of chicken and mushroom GF
Assorted bread station with house made dips

MAINS

Braised lamb ribs with maple and mint GF,DF

Grilled salmon steak with burned butter hollandaise GF

Mini beef steak with mushroom ragout GF,DF

Roast kipfler potatoes with baked garlic GF,DF

Confit duck breast with sage and onion jam GF,DF

Vegetable moussaka v





KID'S CORNER

Chips, chicken kiev, pasta with cheese sauce





CARVERY

Apple jack glazed baked ham GF, DF

Roast turkey and traditional stuffing with cranberry compote

Slow roasted mustard crusted beef wagyu with a selection of mustards GF, DF

DESSERTS

Traditional mixed fruit pudding with brandy anglaise
Christmas yule log
Lemon blueberry tiramisu cup
Tropical pavlova GF
Crème caramel GF
Cherry mousse cake





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.



the PALM HOUSE