

CHRISTMAS DAY DINNER

SEAFOOD

Australian Tiger Prawns gf df

Freshly shucked Pacific oysters station gf df

Sesame soy & wakami • Bacon jam Apple &
cucumber mignonette • Chili & lime

Moreton bay bugs gf df

Half shell mussels with chilli jam gf df

Whole smoked salmon gf df

DIY Shrimp Cocktail

Calamari, chorizo, bell pepper, tomato,
preserved lemon & cilantro salad

COLD SELECTION

Mixed beetroot salad, feta, roast walnuts, apple
balsamic gf v

Herbed Potato salad, crispy speck gf df

Antipasto platters of Casalingo cured meats,
grilled eggplant, zucchini, roasted red pepper &
slow roasted tomatoes gf df v

Selection of Australian Cheese & fruit chutneys
Spinach, Quinoa, chestnut, pomegranate, blood
orange gf df

D.I.Y salad bar

Rustic gourmet breads v

CARVERY

Tender roast turkey, stuffing, spiced orange &
cranberry gravy

Smoked leg ham, honey bourbon glazed, grain
mustard, apple compote gf df

Roasted pork, vanilla apple compote & cider jus
gf df

HOT SELECTION

Maple mustard glazed baby
carrot & butter roasted
sprouts & chestnuts v gf

Roasted sweet potato,
pumpkin, fennel, rosemary df gf
Broccoli, Black salt, toasted
almond & lemon crumb df

Traditional Duck fat roast
potatoes, rosemary, thyme &
garlic df

Roast leek, chard pumpkin,
rigatoni, pipits v

Orange & grain mustard
glazed duck, mulled fruits gf df

Garlic Prawns, aromatic rice gf
df

DESSERT

Traditional plum pudding with
brandy anglaise v

Christmas yule log v

Ferrero rocher cheesecake

Berry pavlova roulade gf v

Christmas stolen

Holiday rum balls

Spiced Christmas cookies v

Tropical trifle