

# Christmas Day Lunch

## Soup

WA crayfish & brandy bisque (GF, NF)  
Freshly baked ciabatta rolls (DF, NF, VGN)

## Grazing Boards

Selection of sliced prosciutto, salami & leg ham (NF)  
Fresh crudites & house pickled vegetables, chutneys (NF)  
Artisan breads, beetroot hummus, eggplant dip  
and whipped ricotta (NF)

## Seafood Bar

Large Exmouth Tiger prawns (NF)  
South Australian oysters (NF)  
Tasmanian smoked salmon & prawn cocktail,  
cos gem lettuce and avocado (NF)  
Green mussels gratinated with parmesan, chilli & lime (NF)  
Condiments: Marie Rose sauce, shallot vinaigrette,  
fresh lemon & lime wedges, hot & mild tabasco (GF, NF)

## Salads

Sumac roasted sweet potato, cos lettuce, charred corn,  
vine ripened tomatoes and avocado puree (DF, GF, NF, VGN)  
Baby kale, candied pepitas & cucumber slaw,  
coriander, coconut & lime dressing (DF, GF, NF, VGN)  
Grilled broccolini & baby peppers,  
swiss chard & rocket, tahini & lemon yoghurt (GF, NF, V)

## Carvery

12 hour slow roasted Black Angus beef rib eye,  
Yorkshire puddings, port wine jus,  
served with traditional condiments (NF)

## Children's Buffet

Spaghetti & Meatballs in a tomato based sauce  
Vegetable lasagne  
Chicken nuggets & chips  
Sausage Sizzle  
Gingerbread house  
Candy station

## Hot Dishes

Bourbon glazed champagne ham,  
charred pineapple, honey & red currant jus (DF, GF, NF)  
Slow roasted turkey, chestnut & sage stuffing,  
mulled cranberry sauce & rich gravy (GF)  
Maple roasted brussel sprouts, crispy pork belly,  
spiced house made piccalilli (GF, NF)  
Creamy tandoori chicken Tikka Masala,  
fragrant saffron & coriander rice (GF, NF)  
Butter & vermouth poached fillets of salmon,  
saffron, tomato & dill bouillon, caper berries (GF, NF)  
Potato gnocchi, grilled vegetables,  
fresh basil & tomato sugo (DF, GF, NF, VGN)  
Garlic & thyme roasted chateau potatoes (DF, GF, NF, VGN)  
Roasted butternut pumpkin, carrot and cauliflower,  
sweet balsamic onions (DF, GF, NF, VGN)

## Desserts

Christmas yule log, dark chocolate & cherries  
Pavlova with seasonal fruits & vanilla cream  
Christmas pudding with brandy custard  
Selection of chocolate & sweet tarts,  
gingerbread mousse, gateaux  
Sliced fruits, Australian & French cheese  
with condiments  
Crisp crackers, lavosh, gingerbread houses  
Barista coffee cart

## 3 hour Beverage Package

Sangria Bar  
*Sparkling/Moscato/Rosé* – Moonstruck Moscato,  
Redbank Emily Sparkling, West Cape Howe Rosé  
*White & Red Wine* – Pitchfork Semillion  
Sauvignon Blanc, Oxford Landing Pinot Grigio,  
Pitchfork Cabernet Merlot, Oxford Landing Shiraz  
*Draught Beer* – Carlton Dry,  
Great Northern Super Crisp (mid-strength)  
*Bottled Beer & Cider*: – Corona, Stella Artois,  
Pure Blonde Cider, Brookvale Ginger Beer  
Soft drinks & juices