

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)

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)

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)

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
Tea & Coffee

3 Hour Beverage Package

Sparkling/Moscato/Rosé – Chandon Garden Spritz,
Redbank 'Emily' Brut Cuvee, Zilzie BTW Prosecco,
Moonstruck Moscato, West Cape Howe Rosé
White & Red Wine – Pitchfork Semillion
Sauvignon Blanc, West Cape Howe 'Old School'
Chardonnay, Pitchfork Cabernet Merlot,
Oxford Landing Shiraz
Draught Beer – 4 Pines Japanese Style Lager,
Great Northern Lager (mid-strength)
Bottled Beer & Cider – Corona,
Peroni Nastro Azzurro, Somersby Apple Cider
Non-Alcoholic – Edenvale Sparkling, Peroni Zero
Soft Drinks & Juices
Selection of Spirits available to purchase

Dietary requirements key: (DF) dairy free (GF) gluten-free* (NF) nut-free* (V) suitable for vegetarians (VGN) vegan

*although this dish is prepared with gluten-free or nut-free products, we cannot guarantee 100% gluten-free or nut-free as the dish is prepared in kitchens that also use gluten products and nuts. Please inform your coordinator of any guests with severe allergies so that an appropriate meal can be prepared for them.