

# 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  
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.