

# CHRISTMAS DAY LUNCH

THURSDAY | 25 DECEMBER 2025 | THE GRAND BALLROOM | 12-3PM

## Cold Soup

Cucumber gazpacho, white miso, pinenuts,  
coconut cream & basil<sup>(DF GF VGN)</sup>

## Salads & Antipasto

Selection of locally sourced meats –  
prosciutto, salami, pastrami & green olive  
mortadella<sup>(DF GF)</sup>

Fresh & pickled garden vegetables, whipped feta,  
smoked romesco & tapenade<sup>(GF V)</sup>

Grilled Turkish breads, Moroccan flat breads  
& stone baked ciabatta<sup>(DF VGN)</sup>

Roasted pumpkin hummus, eggplant dip  
& whipped truffle ricotta<sup>(NF)</sup>

Marinated green beans, young leaves, confit  
fennel, fine herbs & toasted almonds, lemon,  
orange & honey dressing<sup>(GF DF VGN)</sup>

Caprese salad, heirloom tomatoes, creamed  
Persian feta, avocado, vincotto dressing<sup>(GF V)</sup>

Quinoa salad slow roasted eggplant, fig,  
pomegranate, sherry vinaigrette<sup>(DF GF VGN)</sup>

## Hot Dishes

Hot maple glazed ham, cherries, pineapple jam  
& selection of mustards<sup>(GF DF)</sup>

Herb roast turkey crown, cranberry & anise  
compote, apricot & sage stuffing,  
port reduction<sup>(GF)</sup>

12hr roasted Dorper shoulder of lamb,  
cavo nero, caramelised onions & zhoug<sup>(DF G)</sup>

Roasted fillets of salmon, shallot  
& saffron cream, sun dried cherry tomato,  
capers & herb salad<sup>(GF, NF)</sup>

Cauliflower & broccoli cheese gratin, fresh  
mozzarella, white sauce, breadcrumbs<sup>(V)</sup>

Twice cooked traditional roasted potatoes,  
rosemary & thyme<sup>(GF DF VGN)</sup>

Roasted pumpkin, sautéed greens, carrots,  
brussel sprouts, pink Himalayan sea salt,  
garlic butter<sup>(GF)</sup>

Blue pumpkin gnocchi, roasted maple pumpkin  
cream, sautéed wild mushrooms, homemade  
vegan pesto<sup>(GF DF NF)</sup>

## From the Carvery

12hr slow roasted Black Angus  
rib eye of beef

Yorkshire puddings, port wine jus,  
traditional condiments

## Seafood Bar

Large Exmouth tiger prawns<sup>(GF DF NF)</sup>

South Australian oysters<sup>(GF DF NF)</sup>

Tasmanian smoked salmon & prawn cocktail,  
cos gem lettuce & avocado<sup>(GF DF NF)</sup>

Green mussels gratinated with parmesan,  
chilli & lime<sup>(NF)</sup>

Condiments: Marie Rose sauce, shallot  
vinaigrette, fresh lemon & lime wedges,  
hot & mild tabasco<sup>(GF, NF)</sup>

## Patisserie Chef's Selection

Individual summer fruit tartlet, vanilla crème  
& almond crust<sup>(V)</sup>

Traditional trifle layer cake, whipped cream,  
macarated berries & sherry vinegar<sup>(GF V)</sup>  
Yule log-chocolate & hazelnut crunch  
salted caramel mousse<sup>(GF V)</sup>

Locally sourced fresh fruit platters & artisan  
cheese crackers & preserves  
Warm traditional Christmas pudding,  
brandy crème anglaise<sup>(V)</sup>

## Three-hour Beverage Package

Chandon Spritz bar

Chandon Brut

Chandon Rosé

Alasia Moscato

HaHa Sauvignon Blanc

Hay Shed Hill Morrison Gift Chardonnay

Hay Shed Hill Shiraz Tempranillo

Haha Pinot Noir

Great Northern

4 Pines Japanese Lager

Corona

4 Pines Pacific Ale

Somersby Cider

Peroni Zero

Soft Drinks

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 & nuts. Please inform your coordinator of any guests with severe allergies so that an appropriate meal can be prepared for them.