

CHRISTMAS DAY MENU

TO START

Rustic pumpkin soup garnished with sour cream, chives & accompanied by an assortment of freshly baked artisan breads.

Antipasto of artisanal Gallo cheeses paired with an assortment of tangy pickles, marinated olives, medley of dried fruits & roasted nuts.

Charcuterie of house-smoked, honey-glazed ham, hot-smoked, maple-glazed salmon, along with a selection of premium salami, prosciutto, and corned beef.

ON ICE

Chilled QLD prawns & South Australian oysters.

Accompanied with fresh lemons and limes, traditional cocktail sauce, noug cham & classic tabasco sauce.

SALAD BAR

Pasta salad with sweet corn & chives.

Asian slaw with fried shallots & sweet chilli vinaigrette .

Classic potato salad with sour cream, bacon, green peas & shallots.

Seasonal garden salad station.

CARVERY

Herb crusted house-smoked turkey breast with red currant jus.

Low and slow free range Wanderer's barley-fed beef brisket with spiced BBQ jus.

Char Sui Tender Valley Queensland pork drizzled with house-made sesame hoisin sauce.

Steamed FNQ barramundi, fragrant yellow curry with kaffir lime leaf, edamame & heirloom cherry tomatoes.

SIDES

House-smoked roasted chat potatoes with sea salt.

Scented basmati infused with pandan & lemongrass.

Cauliflower & broccoli topped with cheesy white wine and thyme cream.

Honey-roasted root veggies with rosemary & toasted nigella seeds.

SWEETS

Steamed chocolate pudding served with warm vanilla cream.

Fruit mince pies with silky smooth spiced rum custard.

Create your own Eaton Mess featuring an array of compotes, coulis & fluffy whipped cream.

Tropical fruit platter featuring seasonal stone fruit selection.

Dilmah Tea & freshly brewed coffee.