

# CHRISTMAS DINNER MENU

Adult \$229.5 | Child (6-12) \$40.5 | Child (0-5) \$9

## COLD SELECTION -

### ASSORTED ARTISAN BREAD LOAVES

### BREAD ROLLS & PITA

Served with Mediterranean dips & butter

### DUCK LIVER PÂTÉ

#### CHEF'S SELECTION OF SALADS

Served with olives, cornichons, sundried tomatoes & capers

#### ANTIPASTO PLATTER

Charcuterie, crackers, condiments, bocconcini cheese, artichokes, olives, peppers & grilled vegetables

### FROM THE SEA

CHILLED MOOLOOLABA KING PRAWNS

Black tea infused

### BAKED BARRAMUNDI

Served with dill, lemon & béarnaise sauce

## LIVE RISOTTO COUNTER

SEAFOOD

PUMPKIN & PINE NUTS

## -FROM THE GRILL

ROSEMARY & SMOKED PAPRIKA BEEF

LEMONGRASS & GALANGAL SQUID

CHICKEN SKEWERS

## MAINS

MAPLE GLAZED ROASTED HAM

Served with apple sauce

TRADITIONAL ROASTED TURKEY

Served with cranberry sauce

SLOW COOKED LAMB CASSEROLE

Served with wine & mushrooms

CONFIT KIPFLER POTATOES

Served with sour cream & chives

### VICHY CARROTS

Served with rosemary & honey

## SIDES

FRESH SEASONAL VEGETABLES

BLISTERED CHERRY TOMATO

CRANBERRY SAUCE, RELISH, MUSTARD & GRAVY

## **CHEESES & DESSERTS**

CHOCOLATE FOUNTAIN
Served with marshmallows & cookies

PAVLOVA

Served with Chantilly cream, passionfruit coulis, mango & berries

HOMEMADE CHRISTMAS CAKE

Served with rum custard

SELECTION OF PETITS FOURS, TARTS & CAKES

PANNA COTTA

MACAROONS

FRESHLY SLICED SEASONAL FRUITS

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# CHRISTMAS VEGAN MENU

Adult \$135

## COLD SELECTION -

### STONE BAKED ASSORTED BREADS

Served with hummus, roasted capsicum tapenade, guacamole & marinated olives

### MUSHROOM PÂTÉ

Quince paste & cornichons

### CHEF'S SELECTION OF SALADS

Served with olives, cornichons, sundried tomatoes & capers

### -MAINS -

### HERB & GARLIC MASH

### LEMONY STEAMED GREENS & CRISPY KALE

Served with walnuts

### ROASTED CAULIFLOWER

Served with cashew tarator & harissa sauce

### SPAGHETTI PESTO

Served with olives & broccoli

### SAUTÉED MUSHROOMS

Served with olive oil & garlic

## SIDES-

SEASONAL VEGETABLES

BLISTERED CHERRY TOMATOES

CRANBERRY SAUCE, RELISH, MUSTARD & GRAVY

## - DESSERTS -

MANGO MINT COCONUT PUDDING

VEGAN CHOCOLATE & RASPBERRY CAKE

SORBET SELECTION

FRESHLY SLICED SEASONAL FRUITS

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