

**CHRISTMAS DAY
LUNCH**

COLD OPTIONS

Charcuterie Board

A selection of Italian meats, cheese pickles and breads.

Anti-pasta board.

A selection of charred & pickled vegetables with olives dips
and feta cheese. (vg)

Salads

Mango, avocado & macadamia salad. (Gf, vg)

Goat cheese pear, rocket & candied pecan salad. (Gf, vg)

Ceaser salad station.

Romaine lettuce, white anchovies, croutons, bacon, parmesan
cheese & ceaser dressing.

Smashed potato & radicchio salad with lemon aioli. (gf, df)

Tomato, melon & prosciutto salad. (gf, df)

Mixed green salad. (gf, v, df)

Seafood station

Tasmania oysters with lemon and mignonette dressing. (gf, df)

Far north Queensland tiger prawns with Mary rose sauce. (gf,
df)

Cooked Sand crabs with lemon. (gf, df)

Smoked salmon with crème fraiche, capers, Spanish onion &
dill. (gf)

Sushi Station

Salmon, tuna, Sashimi. (gf, df)

Beef Nigiri. (gf, df)

California rolls with wasabi & Soy. (gf, df)

**CHRISTMAS DAY
LUNCH**

HOT OPTIONS

Roast beef sirloin with a mustard & pink peppercorn crust & Yorkshire pudding.

Maple and mustard glazed leg of ham. (gf, df)

Traditional turkey breast with cranberry jelly, bread sauce & pan juices.

Pan fried Snapper with red lemon pepper sauce. (gf)

Cauliflower and chickpea curry with fragrant jasmine rice.
(gf, df, v, vg)

Roast duck fat rosemary potatoes. (gf, df)

Steamed garden vegetables. (gf, df)

DESSERTS

Chocolate fountain with strawberries and marsh mellow.

Christmas pudding & brandy custard. (gf)

Summer pavlova with fresh berries and cream. (gf)

Mango & coconut trifle.

Black forest Verrines sour cherry compote. (gf)

Spiced gingerbread gateaux with granny smith apple.

Bailey's crème brulee. (gf)