

CHRISTMAS DAY DINNER

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. (vg)

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

Ceaser salad station.

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

Smashed potato & radicchio salad with lemon aioli.

Tomato, melon & prosciutto salad.

Mixed green salad. (v)

Seafood station

Tasmanian oysters with lemon and mignonette dressing.

Far north Queensland tiger prawns with mary rose sauce.

Cooked Sand crabs with lemon.

Moreton Bay bugs.

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

Sushi Station

Salmon, tuna, prawn sashimi.

Beef nigiri.

California rolls with wasabi & soy.



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HOT OPTIONS

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

Maple and mustard glazed leg of ham.

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

Harissa baked barramundi fillets.

Pumpkin & chickpea yellow curry with fragrant jasmine rice.

Roast duck fat & rosemary potatoes.

Steamed garden vegetables.

DESSERTS

Christmas pudding & brandy custard.

Summer pavlova with fresh berries and cream.

Mince pies.

Baileys snickers trifle.

Mango & passionfruit cheesecake.

Spiced gingerbread gateaux with granny smith apple.

Bailey's crème brulee.

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance