

Christmas Day Menu

A Touch of Tinsel

Bakery

Artisan loaves, bread rolls & selection butters

Soup

French Saffron Seafood Soup with
Rouille & croutons

Colds

Potato, bacon egg, edamame beans
Heirloom, Tomato & buffalo mozzarella
Panzanella salad
Melon & Parma ham with vino cotto
Petit green, salad bar, house dressing
Seafood salad, Avocado, Baby Cos,
Marie rose dressing

Deli Corner

Double Brie, Smoked Cheddar,
Goats Cheese, Roaring 40's Blue
Quince paste
Lavosh & Crackers
Roasted nuts & dried fruits
Charcuterie, pate & Terrine Board
Pickles & sauces

Fresh Seafood

King Prawns
Freshly Shucked Oysters
Moreton bay bugs
Marinated Mussels
Smoked Salmon, Salmon Gravavlax
Pickled Herring in sour cream apple
& Onion
Cocktail sauce, horseradish sauce,
Lemons, Sherry Vinegar

Carvery

Italian Classic Porchetta
Orange & Honey Baked leg of ham
Pistachio & truffle stuffed Turkey breast
Selection of mustards, condiments & sauces

Hot Dishes

Chicken Chasseur
Beef cheeks Bourguignon
Stir fried Garlic Prawns with beansprouts,
capsicum & Snow peas.
Southern Ocean salmon, caponata &
lemon Myrtle Hollandaise
Pumpkin & ricotta Ravioli, sage,
pepitas, parmesan
Glazed Baby Carrots, swedes,
Turnips & Parsnips
Maple Bacon roasted Brussel Sprouts
Garlic & herbed Roasted kipfler potato

Sweet Endings

Yule logs
Mince pies
Selection of whole cakes
Selection of mini tartlets
Selection of eclairs
Macarons
Chocolate fountain, strawberries,
seasonal fruit, condiments
Donut wall
Christmas pudding Bailey's anglaise
Soft serve ice cream with condiments
Seasonal fruit platter
Crepe station

Menu subject to change due to product availability
Our menu and kitchen contain multiple allergens and foods which may cause intolerances. We will make every effort to accommodate dietary requirements. However, due to our shared production and service environment, we cannot guarantee the complete absence of allergens or ingredients that may cause intolerance. Please inform our team if you have a food allergy or intolerance.