

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)

**Caesar salad station.**

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

Smashed potato & radicchio salad with lemon aioli.

Tomato, melon & prosciutto salad.

Mixed green salad. (v)

**Seafood station**

Tasmania oysters with lemon and mignonette dressing.

Far north Queensland tiger prawns with Mary rose sauce.

Cooked Sand crabs with lemon.

Moreton Bay bug with Mary rose.

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

**Sushi Station**

Salmon, tuna, 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.

Barramundi fillets with a macadamia crust and finger lime beurre Blanc.

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

Roast duck fat rosemary potatoes.

Steamed garden vegetables.

**DESSERTS**

Christmas pudding & brandy custard.

Summer pavlova with fresh berries and cream.

Mince pies.

Mango & coconut trifle.

Black forest Verrines sour cherry compote.

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

