

## CHRISTMAS DAY DINNER

### **COLD OPTIONS**

#### **Charcuterie Board**

A selection of Italian meats, cheese, pickles & breads

#### **Anti-pasto Board**

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

#### **Salads**

Mango, avocado & macadamia salad. (vg)

Goats 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**

Tasmanian oysters with lemon & 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**

Beef nigiri

California rolls with wasabi & soy

Salmon, tuna, prawn sashimi

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### **HOT OPTIONS**

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

Maple & 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 & 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