

## CHRISTMAS LUNCH MENU

ONE SEATING 12:00 - 1500

### Seafood Platter Served to Table

Sydney rock oysters with shallot vinaigrette (GF,DF) King tiger prawns with cocktail sauce (GF) Green-lipped mussels with citrus salsa (GF,DF) Moreton Bay bugs (GF,DF) Blue swimmer crab with sliced lemon (GF,DF)

### Salad

Feta, olive, green bean and heirloom tomato salad (GF) Moroccan spiced hot smoked salmon with roast cauliflower, spinach and horseradish cream (GF)

### Hot

Herb-crusted barramundi, pickled vegetables, lemon crab sauce Slow roast Angus sirloin, sweet potato pulp, wilted kale, port wine jus voco honey glazed ham with mustard jus (GF) Overnight cooked turkey roulade with traditional pistachio and cranberry stuffing Honey glazed brussel sprouts (GF,V,DF) Herb garlic roast potato (GF,DF)

### **Dessert Platter**

Raspberry opera cake with summer berries coulis Passionfruit pavlova with thick vanilla cream Christmas pudding with brandy anglaise

### Includes three hour beverage package







# CHRISTMAS LUNCH MENU VEGETARIAN

ONE SEATING 12:00 - 1500

### **Grilled Vegetable Platter**

Grilled mixed vegetables (GF, DF) Woodland olives (GF, DF) Roast cherry tomatoes (GF, DF) Sliced avocado (GF, DF)

### Salad

Feta, olive, green bean and heirloom tomato salad (GF, V) Roast cauliflower, orange, spinach and horseradish cream (GF, V)

### Hot

Stir fried tofu with Asian vegetables (V)

Spinach and ricotta stuffed zucchini flowers with pumpkin and mascarpone sauce (V) Honey glazed brussel sprouts (GF,DF,V) Herb and garlic roast potatoes (GF,DF,V)

### **Dessert Platter**

Raspberry opera cake with summer berries coulis Passionfruit pavlova with thick vanilla cream Christmas pudding with brandy anglaise

### Includes three hour beverage package



