



Christmas Day Lunch Menu

INCLUDES THREE HOUR LOCALLY SOURCED BEER & WINE PACKAGE

Seafood platter delivered to the table on arrival

- Blue swimmer crab [GF, NF]
- Moreton Bay bugs with lime and lemon dressing
- Green lip mussels with lime, garlic, lemon, parsley dressing [GF, NF]
- Pacific oyster with chardonnay dressing [GF, NF]
- King tiger prawns with cocktail sauce [GF, NF]

CHRISTMAS LUNCH BUFFET

Antipasto

Selection of cured air-dried meats,
marinated olives and vegetables

Sushi station

Mixed sushi with wasabi and soy sauce
Selection of Vietnamese rice paper rolls

Hot food

Braised beef brisket with pickled shallots [GF, NF]
Orange reduction roast duck leg with plum sauce [DF, NF]
Stir fried tofu in oyster sauce [V, DF, NF]
Spinach cheese tortellini with creamy basil pesto [V]

Salads

Prawn and mango with salsa de fresco [GF, NF]
Chicken teriyaki, glass noodles, sesame dressing
Pear, rocket and pine nuts [V, GF]
German potato salad with green peas [V, GF, NF]

Carvery

Oven-roasted turkey roulade, cranberry sauce
Honey-glazed champagne ham [GF, NF]

Dessert station

Berry pavlova [GF]
Citrus cheese cake [NF]
Mini chocolate éclairs [NF]
Mango panna cotta [GF, NF]
Seasonal fruit platter [GF, DF, NF]
Plum pudding with brandy custard

Sides

Herb and garlic roasted potatoes [GF, NF]
Honey-glazed Brussels sprouts [GF, NF]
Steamed green beans with toasted almonds [GF, DF,]

\$169

Per adult.

\$79

Per child.

One sitting time of 12pm to 3pm available

V= vegetarian | DF=dairy free | NF=nut free | GF=gluten free