

# CHRISTMAS DAY LUNCH

Wednesday 25th December 2024 | 12pm - 3pm



## Breads & Antipasti

Dinner rolls, focaccia, sourdough, ciabatta  
Prosciutto & mild salami (gf)  
Rosemary & orange marinated olives (v,vg,df)  
Chargrilled eggplant & capsicum (v,vg,df)  
Marinated zucchini & pumpkin (v,vg,df)  
Homemade pickles & relish (v,vg,df)  
Crisp Breads & grissini (v)

## From the Ocean

Citrus & dill salmon gravlax (p,df,nf,gf)  
King prawns with cocktail sauce (gf,p,nf)  
Fresh shucked oysters with lemon (gf,df,p)  
Green lip mussels with pico de gallo (gf,df,p)  
Crab & balmain bugs (gf,df,p)

## Carvery

Carved honey ham served with apple sauce and seeded mustard sauce (gf,df)  
Roast turkey stuffed with chestnut & thyme, served with cranberry sauce (gf,df)  
Oven baked rosemary infused beef brisket (df,gf)

## Hot Station

Hillbilly Cider roasted porchetta with tarragon gravy (df,gf)  
Chicken stroganoff (gf)  
Asian glazed barramundi topped with red chilli & scallions (gf,nf,df)  
Honey glazed carrots (v,vg,df,gf)  
Balsamic & rosemary roasted potato (v,vg,df,gf)  
Salsa verde green beans with shaved almonds (v,vg,df,gf)

## Something Sweet

Traditional Christmas pudding with warm brandy anglaise (v,nf)  
Pavlova with fresh seasonal berries and cream (v,nf,gf)  
Gingerbread cheesecake (v,nf)  
Selection of local cheese with candied nuts, lavosh, homemade jam and dried fruits (v,gf)  
Profiteroles (v,nf)  
Lemon meringue tarts (v,nf)  
Yule log (v)  
Festive trifle (v,vg,df,nf,gf)

