



# CHRISTMAS LUNCH MENU

Adult \$295 | Child (6-12) \$110 | Child (0-5) \$20

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## COLD SELECTION

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ASSORTED ARTISANAL BREAD  
LOAVES

BREAD ROLLS & PITA  
Served with Mediterranean dips & butter

DUCK LIVER PÂTÉ

CHEF'S SELECTION OF SALADS  
Served with olives, cornichons,  
sundried tomatoes & capers

ANTIPASTO PLATTER

Charcuterie, crackers, condiments, bocconcini cheese, artichokes, olives,  
peppers & grilled vegetables

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## FROM THE SEA

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CHILLED MOOLOOLABA KING PRAWNS  
Served with cocktail sauce

CHILLED MORETON BAY BUGS  
Served with aioli

PACIFIC OYSTERS

Served with red wine vinegar, shallots & lemon

BAKED BARRAMUNDI

Served with dill, lemon & béarnaise sauce

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## LIVE RISOTTO COUNTER

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SEAFOOD

PUMPKIN & PINE NUTS

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## FROM THE GRILL

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ROSEMARY & SMOKED PAPRIKA BEEF

LEMONGRASS & GALANGAL SQUID

CHICKEN SKEWERS

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## MAINS

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MAPLE GLAZED ROASTED HAM  
Served with apple sauce

TRADITIONAL ROASTED TURKEY  
Served with cranberry sauce

SLOW COOKED LAMB CASSEROLE  
Served with wine & mushrooms

CONFIT KIPFLER POTATOES  
Served with sour cream & chives

VICHY CARROTS

Served with rosemary & honey

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## SIDES

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FRESH SEASONAL VEGETABLES

BLISTERED CHERRY TOMATOES

CRANBERRY SAUCE, RELISH, MUSTARD & GRAVY

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## CHEESES & DESSERTS

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CHOCOLATE FOUNTAIN  
Served with marshmallows & cookies

PAVLOVA  
Served with Chantilly cream, passionfruit coulis, mango & berries

HOMEMADE CHRISTMAS CAKE  
Served with rum custard

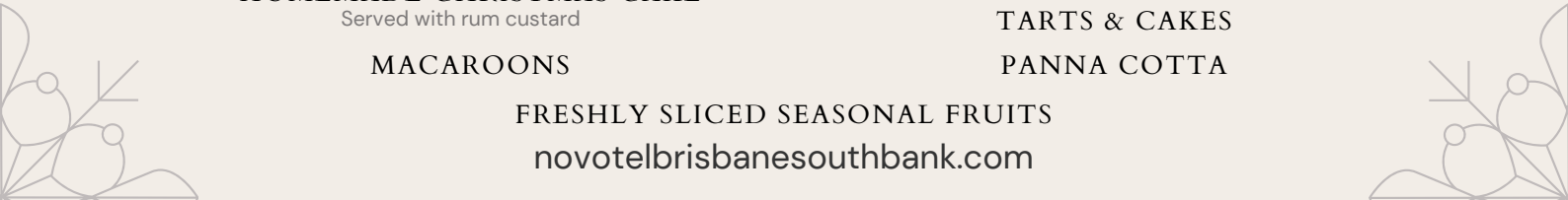
SELECTION OF PETITS FOURS,  
TARTS & CAKES

MACAROONS

PANNA COTTA

FRESHLY SLICED SEASONAL FRUITS

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# CHRISTMAS DINNER MENU

Adult \$255 | Child (6-12) \$60 | Child (0-5) \$10

## COLD SELECTION

ASSORTED ARTISAN  
BREAD LOAVES

BREAD ROLLS & PITA  
Served with Mediterranean dips & butter

DUCK LIVER PÂTÉ

CHEF'S SELECTION OF SALADS  
Served with olives, cornichons,  
sundried tomatoes & capers

ANTIPASTO PLATTER

Charcuterie, crackers, condiments, bocconcini cheese, artichokes, olives,  
peppers & grilled vegetables

## FROM THE SEA

CHILLED MOOLOOLABA KING PRAWNS  
Black tea infused

BAKED BARRAMUNDI  
Served with dill, lemon & béarnaise sauce

## LIVE RISOTTO COUNTER

SEAFOOD

PUMPKIN & PINE NUTS

## FROM THE GRILL

ROSEMARY & SMOKED PAPRIKA BEEF

LEMONGRASS & GALANGAL SQUID

CHICKEN SKEWERS

## MAINS

MAPLE GLAZED ROASTED HAM  
Served with apple sauce

TRADITIONAL ROASTED TURKEY  
Served with cranberry sauce

SLOW COOKED LAMB CASSEROLE  
Served with wine & mushrooms

CONFIT KIPFLER POTATOES  
Served with sour cream & chives

VICHY CARROTS  
Served with rosemary & honey

## SIDES

FRESH SEASONAL VEGETABLES

BLISTERED CHERRY TOMATO

CRANBERRY SAUCE, RELISH, MUSTARD & GRAVY

## CHEESES & DESSERTS

CHOCOLATE FOUNTAIN  
Served with marshmallows & cookies

PAVLOVA  
Served with Chantilly cream, passionfruit coulis, mango & berries

HOMEMADE CHRISTMAS CAKE  
Served with rum custard

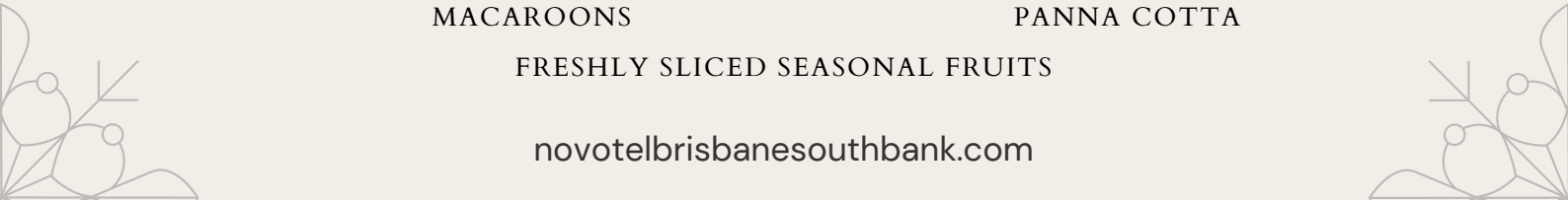
SELECTION OF PETITS FOURS,  
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# CHRISTMAS VEGAN MENU

Adult \$150

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## COLD SELECTION

### STONE BAKED ASSORTED BREADS

Served with hummus, roasted capsicum tapenade, guacamole  
& marinated olives

### MUSHROOM PÂTÉ

Quince paste & cornichons

### CHEF'S SELECTION OF SALADS

Served with olives, cornichons,  
sundried tomatoes & capers

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## MAINS

### HERB & GARLIC MASH

### LEMONY STEAMED GREENS & CRISPY KALE

Served with walnuts

### ROASTED CAULIFLOWER

Served with cashew tarator & harissa sauce

### SPAGHETTI PESTO

Served with olives & broccoli

### SAUTÉED MUSHROOMS

Served with olive oil & garlic

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## SIDES

### SEASONAL VEGETABLES

### BLISTERED CHERRY TOMATOES

### CRANBERRY SAUCE, RELISH, MUSTARD & GRAVY

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## DESSERTS

### MANGO MINT COCONUT PUDDING

### VEGAN CHOCOLATE & RASPBERRY CAKE

### SORBET SELECTION

### FRESHLY SLICED SEASONAL FRUITS