

# CHRISTMAS

*In July*

\$89 PP

## TO BEGIN

*House Baked Bread & Salted Butter NF HAL V*

## COLD SELECTION

*Assorted Sushi GF, V, Veo*  
*Pumpkin, Cranberry & Parmesan Salad in Honey Mustard Dressing*  
*German Potato Salad GF HAL V*  
*Deconstructed Caesar & Greek Salad*  
*Premium Continental Meats & Antipasto*

## SEAFOOD

*South-east Asian Marinated Green Lip Mussels GF, I*  
*Exmouth Tiger Prawns- Cocktail Sauce GF, A*  
*Shucked Bistro Oysters, Shallot Vinegar & Lemon GF, I*

## CARVERY

*Slow Roasted Turkey with Cranberry Sauce GF*  
*Roasted Pork, Gravy & Apple Sauce GF*

## HOT SELECTION

*Four Cheeses Arancini with Sugo GF*  
*Honey & Sesame Chicken*  
*Thai Yellow Seafood Curry GF, I*  
*Steamed Barramundi with Beurre Blanc Sauce*  
*Pumpkin & Sunflower Seed Ravioli with White Wine & Sage Creamed Sauce V*  
*Slow-Cooked Smoky BBQ Brisket in BBQ sauce GF*  
*Potato Gratin Dauphinois GF, V*  
*Rosemary Roasted Root Vegetables GF, V, Ve*  
*Cauliflower Cheese V*  
*Garlic & Parsley Buttered Green Beans GF, V*  
*Stir Fried Vegetables*  
*Jasmine Rice GF NF HAL V*

## DESSERTS

*Crème Brûlée NF GF, Vanilla Panna Cotta GF, Chocolate Brownie, Chocolate Mousse GF, Mango Mousse GF, Jelly with Cream GF, Pavlova GF, Fresh Fruits GF NF DF, Mini Donuts, Cream GF NF, Assorted Ice cream, lemon Tea Cake, Christmas Pudding, Brandy Custard.*

## CHEESEBOARD

*Australian Brie, Danish Blue, local Cheddar, Dutch Gouda & Edam with Crackers, Quince & Dried Fruits.*

## Tea & Coffee Station