



# Christmas

## Menu Edition 2025

*Mimosa on arrival and canapes on arrival*

### Breads & Cold Selection

Stone baked assorted bread with butter  
Salmon Gravlox, creme fraiche dressin  
Wagyu Bresaola, cured meats  
Chicken caesar salad with garlic croutons  
Classic Coleslaw  
Mortadella with pasta salad

### Carvery Station

Traditional Honey Glazed roasted Ham  
Roast Turkey with Lemon, Parsley & Garlic  
Roast Beef Ribeye with caramelised onion  
Yorkshire pudding  
Cranberry sauce, Roast gravy, Creamy  
Mustard sauce

### Fresh Seafood Ice Bar

Freshly cooked Ocean prawns  
Blue swimmer crabs  
Marinated mussels  
Moreton bay bugs  
Ceviche with wasabi Puree  
Australian Natural oysters with  
mignonette

### Christmas Desserts

Baked Christmas pudding  
Passionfruit Pavlova Roulade  
Fruit mince pies with custard  
Macaroons & Rumballs  
Seasonal Fresh Fruit Cuts GF/VG/DF  
Pineapple upside down pudding

### Hot Selection

Christmas Rice  
Pan seared barramundi with creamy curry sauce  
Creamy Mushroom and leek ragout with chicken  
Duck fat confit herb & garlic potatoes  
Baked cauliflower mornay  
Char siu Pork Belly

\$165 Per Person / \$80 Children 5 to 12 years / FREE Under 5  
Available from 12:30 noon until 3pm  
Menu is subject to change