

Christmas Day

CARVERY

ENTRÉE STATION

CHILLED SEAFOOD GF | DF | M

Freshly shucked oysters, lemon wedges, classic mignonette local prawns, cocktail sauce

CHEF'S CHARCUTERIE SELECTION GFO | DFO

Prosciutto, salami, and Wagyu bresaola, Mortadella, marinated olives,
cornichons, dried fruits

BREAD & DIP GFO | VGO

House-baked focaccia, Ciabatta rolls & roasted capsicum, beetroot tzatziki & hummus dips

LIVE CARVERY & MAINS

Tender rolled roast Turkey breast GF

Premium Grass Fed Victorian Vintage Porterhouse GF

Porchetta, traditional Italian rolled pork belly, herbs and garlic GF

Crispy skin saltwater Barramundi GF

Plant base roast & potato Terrine VG

Red wine Jus, Apple sauce and mustards GF

Rosemary Chat Potatoes, sea salt, garlic GF | DF | V | VG

Cauliflower cheese bake, bechamel, Parmesan V | GF

Broccolini, asparagus, Cavolo Nero and green bean tossed with olive oil
and chimichurri sauce GF | DF | V | VG

lettuce, cucumber, radish, cabbage, herbs, citrus vinaigrette GF | VG | V | DF

FESTIVE DESSERT COUNTER

Pavlova Station, meringue nests, Chantilly cream and berry coulis GF

Traditional Plum Pudding & warm custard

Cheese Board, local and imported cheeses, crackers, nuts, dried fruit,
quince paste GFO | VGO

Seasonal Fruit Platter, locally sourced seasonal fruits GF | V | VG | DF

Bite-Sized Christmas Pastries V | GFO | VGO

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