



CHRISTMAS DAY LUNCH & DINNER MENU

SALAD BAR

Mesclun salad bar with dressing (V)

Aussie coleslaw salad (V)

Baby beetroot, Persian feta, mandarin segment (V)

Pumpkin, quinoa, baby spinach, chevre mousse

Marinated half shell mussel

ICE BAR

Cold tiger prawn with cocktail sauce and lemon (I)

Sydney rock oyster (I)

Morton bay bug (I)

Spanner crab (I)

Marinated littleneck (I)

CHARCUTERIE BAR

Turkey chicken and cranberry terrine

Salami Milano

Mortadella

Hamarillo

Prosciutto di parma

Norwegian smoked salmon

Cheese stuffed sweet pepper

Stuffed olives

Binnorie brie cheese

Nimbin valley blue cheese

BINNORIE vintage cheddar



CHRISTMAS DAY LUNCH & DINNER MENU

Fresh curd chevre (goat milk)

Muscatel

Rosemary lavosh Grissini stick

Quince paste

Assorted rustic bread

SOUP

Roasted Pumpkin, Maple & Smoked Almond Soup (V)

Assorted bread rolls (V)

MAINS

Baked mushroom and ricotta lasagne

Jerk spiced Roasted Chicken

Beef Bourguignon, smoked bacon, mushrooms, shallots

Brussels sprout, chestnut, Goat curd, chili (V)

Roasted Kipfler Potatoes, parsley butter(V)

CARVING STATION

Roast turkey, stuffing, cranberry jus

Whole baked Petuna ocean trout (I)

Glazed roast ham, Kakadu plum, clove, honey





CHRISTMAS DAY LUNCH & DINNER MENU

DESSERT

Mixed berry pavlova

Bûche de Noël

Assorted cake slices

Christmas pudding, brandy sauce

Chocolate and raspberry lamington

Seasonal fruit platter (V)

V ~ Vegetarian | Seafood Origin (A) Australian, (I) Imported, (M) Mixed

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

Menu may be subject to change.

