

## COLD OPTIONS

Charcuterie board

A selection of Italian meats, cheese, pickles & breads

Antipasti board

A selection of charred & pickled vegetables with olives dips and feta cheese (VG)

## SALADS

Spiced honey glazed halloumi & fig salad (GF| VG)

Goat cheese, pear, rocket & candied pecan salad (GF|VG)

Caesar salad station:

Romaine lettuce, white anchovies, croutons, bacon, parmesan cheese & caesar dressing

Potato salad with chive, bacon egg and gherkin finished with a seeded mustard mayo (GF|DF)

Penne pasta prawn salad with celery & thousand island dressing

Mixed green salad (GF|V|DF)

## SEAFOOD STATION

Tasmania oysters with lemon & mignonette dressing (GF|DF)

Far north Queensland tiger prawns with Mary Rose sauce (GF|DF)

Cooked sand crabs with lemon (GF|DF)

Moreton Bay bugs

Smoked salmon with crème fraîche, capers, Spanish onion & dill (GF)

## HOTS

Roast beef sirloin with mustard & pink peppercorn crust & Yorkshire pudding

Maple & mustard glazed leg of ham (GF|DF)

Traditional turkey breast with cranberry jelly, bread sauce & pan juices

Barramundi fillets with macadamia crust & finger lime beurre blanc (GF)

Cauliflower & chickpea curry with fragrant jasmine rice (GF|DF|V)

Roast duck fat potatoes (GF|DF)

Steamed garden vegetables (GF|DF|V)

## DESSERT

Chocolate fountain

Christmas pudding & brandy custard (GF|VG)

Summer pavlova with fresh berries & cream (GF|VG)

Mince pies (VG)

Mango & coconut trifle

Black forest Verrines sour cherry compote (GF)

Spiced gingerbread gateaux with granny smith apple

Bailey's crème brulee (GF)

Gluten free (GF)

Dairy free (DF)

Vegetarian (VG)

Vegan (V)



# CHRISTMAS DAY ON LEVEL 1



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HOTELS AND RESORTS

CAIRNS INTERNATIONAL