



Christmas Day 2023

Lunch

Champagne on Arrival

Amuse Bouche

beetroot, fresh basil & goat cheese on mini bruschetta

Traditional Christmas Banquet

Seafood

*smoked salmon,
king prawns,
crispy skin barramundi, bearnaise sauce
fresh lemon, tartar & cocktail sauce
(GF) / (DF)*

Hot Buffet

*honey glazed ham off the bone, roast turkey, spring lamb,
slow cooked pork belly & crispy crackling, rare roast beef
roast potatoes, pumpkin, and buttered greens
gravy, condiments, bread rolls*

Dessert Platters

*assorted petit fours, gourmet cup cakes
pavlova, chantilly cream & fresh berries, sherry trifle*

coffee & tea

\$175.00 per person (children under 12 yrs \$55.00)

12.00pm to 3.00pm

*bookings are essential – call 3298 5100
dietary catered for on request*

