

Lane Restaurant

Christmas Day luncheon



Menu

Christmas Day
Lane Restaurant
12:30pm - 3:00pm



Subject to change

Seafood Selection

Pacific Oyster
Tiger Prawns
Blue Swimmer Crab
Green Lip Mussels

Accompaniments

Cabernet mignonette [gf, ve]
Cocktail sauce [gf]
Tartar sauce [gf]
Nam Jim
Sliced lemon

Carvery Station

Traditionally wood smoked honey glazed leg of ham [gf]
Gippsland grass fed, Black Angus rib-eye [gf]
Victorian turkey breast [gf]

Accompaniments

Port wine jus [gf]
Cranberry sauce [gf]
Christmas piccalilli [gf, ve]
Christmas stuffing with dried fruit & nuts

Bread Station

Long sourdough
Garlic ciabatta
Traditional baguette
Date & apricot fruit loaf
Rustic white & wholemeal rolls



Delicatessen

Prosciutto crudo [gf]
Hot Spanish salami [gf]
Wagyu bresaola [gf]
Mortadella [gf]

Tasmanian smoked salmon [gf]

Maison terrine [gf]
Duck liver terrine [gf]
Turkey chicken & cranberry terrine [gf]

Accompaniments

Cornichons, marinated olives, grissini sticks
Onions, capers, lemon
Mount Zero marinated olives [gf, ve]
Grissini sticks [vegan]
Cranberry sauce [gf, ve]
Christmas piccalilli [gf, ve]

Soup

Lobster bisque with cream [gf]

Salads

Green Garden Salad [gf]

Crisp mixed greens, radicchio, witlof, radish & sprouts

Mixed Tomato Caprese Salad [gf]

Heirloom tomatoes, Burrata, brandied figs, basil,
Olive oil & balsamic

Wild Rice, Quinoa, Pumpkin & Fetta Salad [gf]

Maple roast pumpkin, toasted wild rice, hazelnuts, pomegranate,
Feta cheese & Balsamic cherry dressing

Spiced Crab & Noodle Salad

Green mango, rice noodle, capsicum, mixed herbs,
Toasted peanuts & Nam Jim dressing

Poached Pear & Pecan [gf]

Rose poached pears, candied pecans, wild rocket, goats cheese,
Honey poppy seed dressing

Hot Dishes

Northern Territory barramundi fillet, walnuts & currants,
credaro kinship chardonnay sauce

Slow cooked Mount Leura lamb rump,
black garlic, Provencale veg [gf]

Hunter Valley braised free-range chicken with mustard,
white wine & swiss brown mushrooms [gf]

Roasted kipfler potatoes with garlic,
rosemary & sea salt [gf, vegan]

Sautéed seasonal greens with
lemon infused olive oil [gf, vegan]



Kids Buffet

Mini burgers
Spaghetti bolognese
Flathead goujons
Chicken nuggets
Gingerbread man & Christmas themed cookies
Ice-cream station with accompaniments

Cheese Selection

Pyengana Mature Cheddar [Tasmania]
L'Artisan Grand Fleuri Brie [Victoria]
Berry Creek Mossvale Blue [Victoria]

Accompaniments
Wafer crackers
Fig & almond crackers
Grissini sticks
Lavosh
Muscatels

Centre Piece

Chocolate Sculpture
Served with macarons, chocolate truffles, fairy floss,
Christmas cookies & candy canes

Dessert Station

White peach Bavarian, strawberry consommé, citrus meringue [gf]
Belgian dark chocolate mousse, hazelnut feuilletine, raspberries
Black forest trifle, Morello cherry, kirsch mascarpone, maraschino
Cookies & cream cheesecake, butter cream, chocolate shards
Seasonal fruit medley [gf]
Christmas petit fours
Fruit mince tarts

Hot Dessert

House-made Christmas pudding, crème anglaise