

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)

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

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)

COCO'S.
KITCHEN + BAR

CHRISTMAS DAY LUNCH & DINNER



pullman
HOTELS AND RESORTS

CAIRNS INTERNATIONAL