



Celebrate Christmas Day in style

salads , breads

- Selection of breads freshly baked (gluten free option available)
- Moroccan spiced roast pumpkin, quinoa, feta salad, rocket with mustard balsamic dressing (v, gf)
- Fresh garden salad with vinaigrette (v, gf, lf)
- Haloumi, watermelon, rock melon, tomato, cucumber and pomegranate salad (v, gf)
- Curried cauliflower , chick pea & spinach salad with yoghurt dressing (v, gf)

seafood selection

- Cooked Australian prawn with cock-tail sauce (gf, lf)
- Oysters natural: mignonette dressing, soy chilli dressing, lime aioli (gf, lf)
- Mussels with lemongrass ginger, garlic, chilli, dressing (gf, lf)
- Cajun spiced, chargrilled lemon peppered calamari

main dishes

- Honey pineapple cinnamon spiced classic baked ham, apple sauce (lf, Gf)
- Roast Turkey, apricot stuffing with cranberry sauce (lf, Gf)
- Char grill tenderloin of beef, sautéed mushroom with dienne sauce (gf)
- Butter chicken with aromatic basmati rice, mint raita, mango chutney, poppadum(gf)
- Seared Salmon with fennel confit and asparagus, lemon caper sauce (gf)
- Pumpkin, spinach, gnocchi, sage, cream sauce
- Rosemary garlic baked potato chats
- Butter honey glazed turned carrot, broccolini with garlic, toasted almond, hollandaise sauce

dessert selection

- Homemade Christmas pudding with brandy custard
 - Selection of cheesecake, pastries fruit mince, Pavlova, fruit platter
 - Panna cotta, crème brulee, chocolate mousse, churros
 - Cheese selection, nuts and crackers, quince paste
- (Lactose Free and Gluten Free options available)

beverages

- Morgans bay range of wines including sparkling, sauvignon blanc, chardonnay and shiraz cabernet
- Boags draught, boags light beer
- Soft drinks, juices, tea, filtered coffee

prices

Christmas lunch will be available from 12pm to 3pm

Adults 18+	\$185.00
Young Adults (13 to 17yrs)	\$135.00
Children (5 to 12yrs)	\$65.00
Infants (0 to 4 yrs)	free

(V) = Vegetarian (GF) = Gluten Free (LF) = Lactose Free
Vegan options available with prior notice