



# Christmas Menu

Adult \$199pp | ALL Accor+ Explorer \$178pp

12-15 year old \$85pp

4-11 year old \$50pp

Kids under 3 eat free

Includes a 2-hour beverage package

Upgrade to a bottle of Veuve champagne for \$125

## Seafood on Ice

### **Queensland tiger prawns (A) (GF, DF)**

Premium grade, peeled on request at live station

### **Sydney rock oysters (A) (GF, DF)**

Local, briny for freshness

### **New Zealand green-lip mussels (I) (GF, DF)**

Chilled with native finger lime drizzle

### **Tasmanian smoked salmon rosettes (A) (GF, DF)**

With capers and dill

## Sauces & Dressings

### **Mignonette dressing (V, GF)**

### **Chilli vinaigrette (V, GF)**

### **Tomato salsa (V, GF)**

### **Cocktail sauce (V, GF)**

### **Tartare sauce (V, GF)**

### **Japanese dressing (V, GF)**

### **Lemons**

VG = Vegan | V = Vegetarian | GF = Gluten Free | DF = Dairy Free

A = Australian seafood | I = Imported seafood | M = Australian & Imported

Our kitchen contains traces of nuts, dairy, gluten products, and seafood.

Please note the following surcharges occur: 1.4% on all credit card transactions, 10% on Sundays and 15% on all Public Holidays.





## Soup

### **Roasted butternut pumpkin soup (V, GF)**

With macadamia oil drizzle and toasted pepitas

## Salad Bar

### **Mixed Greens**

Baby spinach, rocket, shredded cos lettuce

### **Proteins**

Grilled chicken (GF, DF)

Marinated tofu (V, GF, DF)

Grilled octopus (GF, DF)

### **Vegetables**

Heirloom tomatoes

Roasted beetroot

Cucumber

Quinoa

Cherry tomatoes

Pickled carrots

### **Toppings**

Macadamia feta (nut-free option)

Pomegranate seeds

Edible flowers

Basil

### **Dressings**

Lemon myrtle vinaigrette (V, GF)

Honey soy dressing (V, GF)

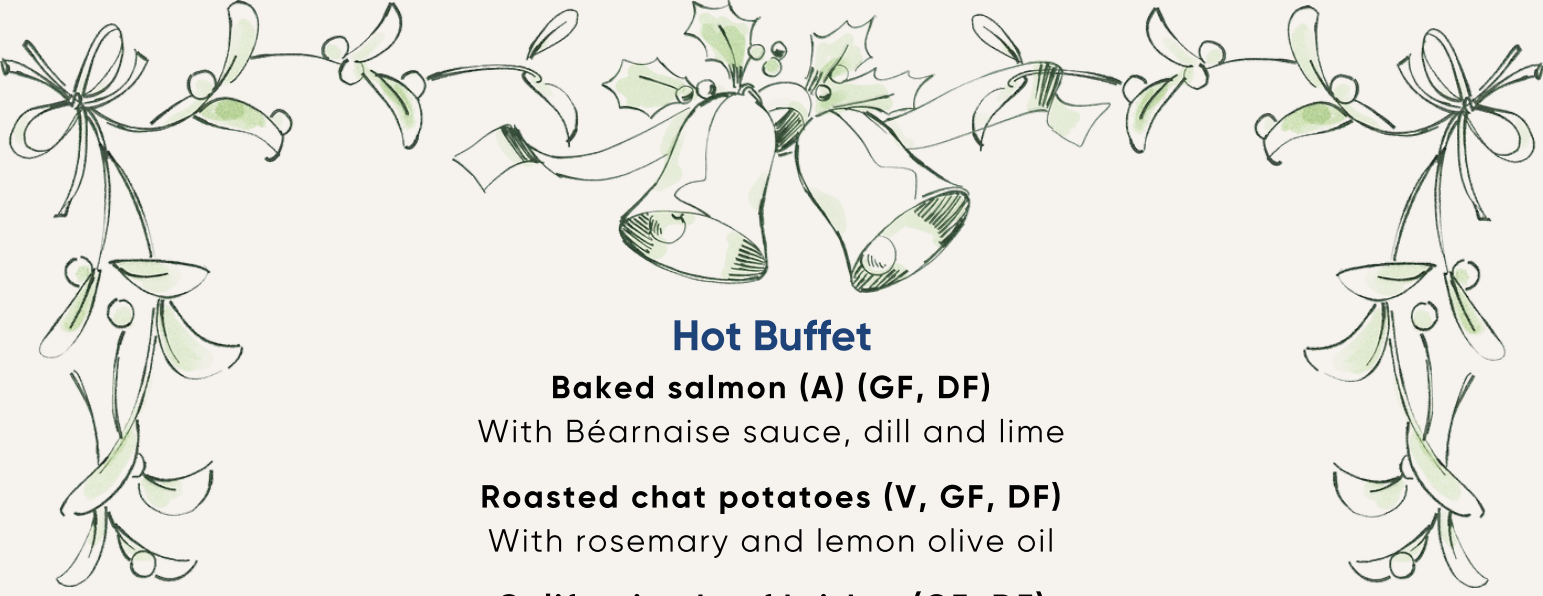
Balsamic vinaigrette (V, GF, DF)

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## Hot Buffet

### **Baked salmon (A) (GF, DF)**

With Béarnaise sauce, dill and lime

### **Roasted chat potatoes (V, GF, DF)**

With rosemary and lemon olive oil

### **Californian beef brisket (GF, DF)**

With mustard jus

### **Grilled broccolini and Brussels sprouts (GF, DF)**

With honey and macadamia nuts

## Carving Station

### **Honey mustard-glazed leg ham (GF, DF)**

Sliced fresh

### **Roasted turkey breast (GF, DF)**

With native herb crust (rosemary, lemon myrtle)

### **Slow-roasted lamb shoulder (GF, DF)**

With wattleseed jus

## Sauces

**Apple sauce**

**Cranberry sauce**

**Plum sauce**

**Gravy**

**Native mint chutney (V, GF)**



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## **Dessert Buffet**

**Christmas pudding (V)**

**Christmas pavlova (V, GF)**

**Assorted tartlets**

**Cakes**

**Petite fours**

**Christmas panettone**

**Seasonal fruit platter (V, GF)**

**Australian cheese board (V, GF)**

**Lolly bar**

**Chocolate fountain**

Served with strawberries and watermelon



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