

Christmas Day Lunch | Grand Ballroom

To start

Assorted bread rolls, butter (NF)
Charcuterie board with shaved meats, pickles, relishes (GFA, NF, DF)

Salads

Summer garden salad (VE, GF, NF)
Potato and chorizo (GF, NF)
Beetroot and orange (VE, GF, NF)
Pumpkin, Spanish onion and spinach (VE, GF, NF)
Quinoa, date and almond (VE, GF)
Moroccan chickpea (VE, GF, NF)

Seafood

Fresh tiger prawns, cocktail, dill and tarragon mayonnaise (GF, NF)
Sydney Rock oysters, fresh lemon and limes (GF, NF, DF)
NZ Green lip mussels, mango salsa (GF, NF, DF)
Sashimi of Atlantic salmon and tuna, soy, wasabi, pickled ginger (GF, NF, DF)
Marinated and chargrilled octopus (GF, NF, DF)
Blue swimmer crab, champagne butter (GF, NF)
Tea smoked trout, aioli (GF, NF, DF)
Thai prawn noodle salad, Nam Jim (GF, NF, DF)

Mains

Roasted pork and fennel porchetta, spiced apple and sage (GF, NF, DF)
Bourbon glazed ham, bourbon BBQ gravy (GF, NF, DF)
Roast turkey breast, tarragon cream (GF, NF, DFA)
Peppered beef sirloin, chargrilled field mushrooms (GF, NF, DF)
Salt and pepper squid, green chilli mayonnaise (GF, NF, DF)
Slow cooked lamb shoulder, thyme jus GF, NF, DF
Pumpkin strudel V, NF, DF
Mushroom curry, basmati rice VE, GF

Sides

Roasted chat potatoes (VE, GF, NF)
Steamed greens (VE, GF, NF)
Roast pumpkin and parsnip (VE, GF, NF)

Desserts

Yule log (V)
Fruit mince pie (V)
Brandy fruit pudding, custard (V)
Assorted tarts (V)
Croquembouche (V)
Assorted gateaux (V)
Pavlova (V, GF)
Summer berry trifle (V)
Cheese, fruit, crackers (V)

Kids

Chicken tenders, chips (NF)