



FRIDAY THE 25TH OF DECEMBER | 12PM - 3PM

ADULTS: \$130 PER PERSON | CHILDREN (7-16 YEARS): \$80 PER PERSON  
CHILDREN UNDER 7 YEARS: COMPLIMENTARY

### ARTISAN BREADS

- Assorted Dinner Rolls (White, Multigrain & Spinach)
- Freshly Baked Sourdough Loaves & Flatbreads
- Cultured Butter & Extra Virgin Olive Oil

### FRESH FROM THE OCEAN

- Chilled Queensland Tiger Prawns (A)
- Fresh Sydney Rock Oysters (A)
- Golden Crumbed Calamari Rings (I)
- Beer-Battered Fish Bites (I)
- Oven-Baked Tassi Salmon(A)

### CHRISTMAS CARVERY

- Traditional Roast Turkey with Falafel Stuffing, Cranberry Sauce and Rosemary Gravy
- Slow Cooked Mustard & Herb-Crusted Beef Sirloin with Rosemary Gravy and Yorkshire Puddings
- Maple & Pineapple Glazed Leg Ham

### SEASONAL SIDES

- Rosemary & Garlic Roast Potatoes
- Creamy Mashed Potatoes
- Roasted Butternut Pumpkin with Olive Oil & Cajan Spice
- Buttered Seasonal Vegetables (Broccoli, Carrots, Corn & Green Beans)

- Rustic Potato Salad with Pickles, chickpeas, Continental Parsley & Dill Mustard Dressing
- Creamy Pasta Salad with Penne Pasta, Shredded Carrot, Spring onion, Cely, Bell Pepper and Creamy sauce
- Garden Leaf Salad with Italian Vinaigrette
- Condiments: Tomato Sauce | BBQ Sauce | Seafood Cocktail Sauce | Tartare Sauce | Olive Oil

### CHARCUTERIE & CHEESE SELECTION

- Premium Cured Meats (Mortadella, Salami, Pepperoni, Smoked Ham & Pastrami)
- Marinated Mixed Olives, Artichokes, Roasted Peppers & Semi-Dried Tomatoes
- Aged Cheddar, Triple Cream Brie & Blue Cheese
- Lavosh & Water Crackers

### TRADITIONAL CHRISTMAS DESSERTS

- Classic Christmas Pudding with Warm Vanilla Custard & Cherry Compote
- Mini Pavlovas with Chantilly Cream, Seasonal Fruits and Berries Coulis
- Assorted Mini Cupcakes (Chocolate & Strawberry)
- Chef Selection Cakes & Pastries
- Frog in a Jelly Pond (Lime, Strawberry & Pineapple)

(I) Imported Seafood | (A) Australian Seafood | (M) Mixed Seafood

FREE PHOTOBOOTH ON THE DAY TO CAPTURE YOUR CHRISTMAS DAY MEMORIES