



Christmas

IN JULY

BREADS & SOUP

Freshly baked sourdough, French bread, ciabatta and dinner rolls

Creamy potato & leek soup

FARMERS MARKET TABLE

Pearl couscous salad (v,nf,gf)

Pearl couscous, spinach, coriander, dill, cucumber, fried garlic & onion

Roasted eggplant & lentil salad (v,nf,gf)

Celery, rocket, lentil, eggplant, lemon, feta cheese, cherry tomato

Caesar salad

Crispy cos lettuce, bacon, parmesan cheese, croutons, boiled egg

Dressings (gf)

Caesar dressing, honey lemon dressing, sweet balsamic vinaigrette

Seasonal fruits

Honey dew, rockmelon, watermelon, orange, strawberry, kiwi, pineapple

CARVERY

Roast turkey roulade

Cranberry sauce

Carved prime roast beef

horseradish crema, spiced red wine jus

Smoked champagne ham

Pommery mustard – shallot sauce





Christmas

IN JULY

RAW BAR

Sydney Rock Oysters on a half shell

Spencer Gulf King prawns

Moreton bay bugs

Blue swimmer crabs

Smoked salmon, capers, and fennel sprigs

Classic cocktail sauce, lychee champagne mignonette, soy sauce wasabi, sesame ginger sauce

HOT MAINS

Pasta primavera (nf)

Beef bourguignon (nf,gf,df,h)

Bacon wrapped chicken (nf,gf,h)

Creamy mash potato (gf,nf)

Almond butter roasted brussel sprouts (vg,gf)

CHEESE & CHARCUTERIE

Assortment of artisan pate and cheeses (gf)

Brie, manchego, cheddar, parmesan reggiano

Pates, prosciutto, assorted salami, dried fruits

Crudities, lavosh, baguette crisp, marinated olives

DESSERTS

Traditional pavlova

Mini boutique cakes

Hazelnut profiteroles

Selection of tarts + pies

Assorted macarons

*Traditional Christmas pudding served with
bourbon custard sauce (served hot)*





Christmas

IN JULY

KIDS CORNER

Chicken tenders

Burger sliders

Ham & cheese toasties

Fish n chips

Fruit skewers

Mini donuts

WE ARE HAPPY TO CATER TO YOUR DIETARY REQUIREMENTS.

PLEASE ADVISE THE TEAM WHEN YOU MAKE YOUR BOOKING.

