



Christmas LUNCH

BREADS, ANTIPASTO & SALADS

Artisan Breads, Dinner Rolls, Focaccia, Sourdough, Ciabatta (V)
Italian Antipasto, Sopressa, Prosciutto, Bresaola (GF, NF)
Rosemary & Orange Marinated Olives (V, GF, DF)
Chargrilled Eggplant, Capsicum (V, GF, NF)
Marinated Zucchini, Pumpkin (V, GF, NF)
Fetta-Filled Peppers, Cherry Tomatoes (V, NF)
House-Made Pickles, Relish (V, GF, NF)
Crisp Breads, Grissini (V, NF)
Heirloom Tomato, Green Bean, Beetroot Salad, Citrus Dressing (V, GF, NF, DF)
Roast Pumpkin, Quinoa, Feta Salad, Honey Mustard Dressing (V, NF)
Caesar Salad, Chickpea Croutons, Parmesan, Poached Egg, Speck (NF)

FROM THE OCEAN

Citrus & Dill Cured Tasmanian Ocean Trout Gravlax (A)
King Tiger Prawns, Cocktail Sauce (A)
Sydney Rock Oysters, Lemon & Lime (A)
Blue Swimmer Crab (A)
Balmain Bugs (A)
Green-Lip Mussels, Pico de Gallo Salsa (A)

CHRISTMAS CARVERY

Honey-Glazed Ham, Apple Sauce, Seeded Mustard (GF, NF)
Roast Turkey Roulade, Chestnut, Sage & Onion Stuffing, Cranberry Sauce (GF)
Slow-Roasted Beef, Red Wine Jus (GF, NF)

HOT STATION

Herb & Garlic Roast Potatoes (V, GF, NF, DF)
Lemon Garlic Broccolini, Green Beans, Toasted Almonds (V, GF, DF)
Ricotta & Spinach Ravioli, Basil Pesto, Sun-Dried Tomatoes (V, NF)
Overnight-Cooked Beef Cheeks, Pomegranate Gremolata (GF, NF, DF)
Moroccan-Spiced Chicken, Roast Tomato, Red Onion, Capsicum, Olive Salsa (GF, NF, DF)
Lemon Pepper Barramundi, Pickled Vegetables, Saffron Velouté (GF, NF, A)

SOMETHING SWEET

Traditional Christmas Plum Pudding, Brandy Anglaise (V)
Passionfruit Pavlova Roulade, Fresh Berries (V, NF)
Gingerbread Cheesecake (V)
Yule Log (V)
Festive Trifle (V)
Seasonal Fruit Tartlets (V)
Seasonal Fruit Platter (V, DF, NF)
Profiteroles & Boutique Mini Desserts (V)
Local Cheese Selection, Lavosh, Crackers, Nuts & Dried Fruits (V)

V Vegetarian | VG Vegan | GF Gluten Free | DF Dairy Free | NF Nut Free

