

# Christmas **day dinner**

## **Cold selection**

### Seafood

Freshly shucked oysters  
Chilled banana prawns  
Moreton bay bugs  
Smoked barramundi  
Smoked salmon with salsa verde

### Appetizer & salad

Roasted pumpkin, goats cheese and port red onion jam salad  
Mediterranean antipasto platter  
Smoked chicken, caramelised peaches and toasted almond salad with a pomegranate vinaigrette  
Parma ham, chorizo, beef and pastrami  
Pickles & relish

## **Hot selection**

Roast turkey with stuffing and a red currant and thyme jus  
Slow roasted wagyu served blushing with red wine sauce  
Rolled pork belly stuffed with caramelised apple, apricot and sage  
Lemon & thyme chicken bake  
Oven baked barramundi served with dill, white wine & cream sauce garnished with fennel  
Gnocchi with cherry tomatoes, pesto & pine nuts  
Honey and cinnamon glazed carrots  
Rosemary and sea salt roast potatoes, cooked twice in duck fat  
Braised cabbage with bacon, parsley and butter  
Green beans with olive oil and toasted almonds

## Desserts

Christmas pudding with brandy custard  
Chocolate mudcake  
Fruit salad  
Rum balls  
Macaroons  
Hummingbird cake  
Passionfruit cheesecake  
Black forest gateau  
Fruit mince pies  
Pavlova with berries and white chocolate and passionfruit  
Australian cheese selection

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## **Christmas day dinner with 3 hours beverage package**

Adults - \$99

Teens 12 to 18 years old - \$49

3 to 12 years old - \$25