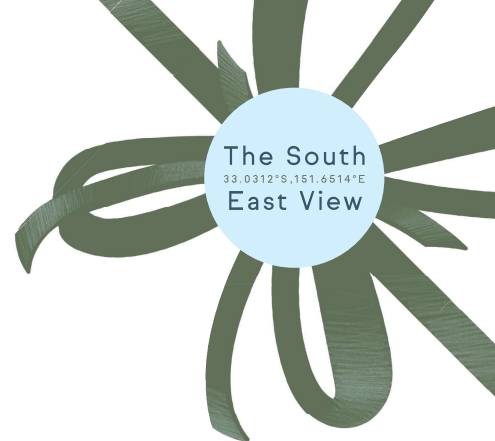


Christmas Feast Menu



Selection of freshly baked bread rolls with butter

Cold seafood display on ice

Chilled whole Australian prawns, cocktail sauce

GF DF

Local Rock Oysters, lemon

GF DF

Seafood salad, dill mayonnaise

GF DF

Salad selection

Quinoa, chickpea, cucumber, tomato, red onion, tahini dressing

VE GF

Traditional Caesar Salad with bacon, croutons, cos lettuce, shaved parmesan, Caesar dressing

Pear, rocket, candied walnut, balsamic vinaigrette

VG GF

Baby potato, red onion, grain mustard aioli

V GF

Tossed mixed leaf salad, cherry tomatoes, cucumber, Spanish onion, capsicum, snow pea shoots, Italian dressing

VE GF

Carvery

Honey glazed Ham on the bone

GF DF

Roasted Turkey

GF DF

Slow Roast Beef

GF DF

Roast Pork leg, crackling

GF DF

Gravy, apple sauce, mustard, condiments

GF

Hot selection

Roasted pumpkin, roast potato, steamed seasonal vegetables

GF VG

Glazed carrots

GF V

Vegan Roast

VG

Antipasto selection

Hot smoked salmon with capers, onion, fresh herbs

GF DF

Chilled green mussels, pickled vegetable salsa

GF DF

Antipasto selection of marinated and grilled vegetables

VG GF

Selection of cured small goods

GF DF

Marinated feta, continental cheeses, olives, bread sticks, selection of fresh and dried fruits

V

Dessert selection

Chef selection of petite desserts

Christmas pudding, custard

Sticky date, salted caramel sauce

Vegan chocolate cake

VG GF

Pavlova, seasonal fruit, chantilly cream

GF

Pear and raspberry cake

GF

Seasonal fruit platter

VG

Selection of fruit compotes, coulis

GF VG

Chantilly cream

GF

Level One 2024

Bookings Essential

GF - gluten free V - vegetarian VG - vegan DF - dairy free