

CHRISTMAS

Three Course

DAY BANQUET

Feast

Selection of freshly baked bread rolls with butter

Cold seafood display on ice

Chilled whole Australian prawns,
cocktail sauce *a gfd*

Local rock oysters, lemon *a gfd*

Seafood salad, dill mayonnaise *a/igfd*

Salad selection

Quinoa, chickpea, cucumber, tomato,
red onion, tahini dressing *ve gf*

Traditional Caesar salad, bacon,
croutons, cos lettuce, shaved
parmesan, Caesar dressing

Pear, rocket, candied walnut, balsamic
vinaigrette *vg gf*

Baby potato, red onion,
grain mustard aioli *vg*

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

Carvery

Honey glazed ham on the bone *gfd*

Roasted turkey *gfd*

Slow roast beef *gfd*

Roast pork leg, crackling *gfd*

Gravy, apple sauce, mustard,
condiments *gf*

South East View° // 2026

a = Australian seafood *i* = international seafood *gf* = gluten free
v = vegetarian *vg* = vegan *df* = dairy free

Hot selection

Roasted pumpkin, roast potato,
steamed seasonal vegetables *gfvg*

Glazed carrots *gf*

Vegan roast *vg*

Antipasto selection

Hot smoked salmon with capers,
onion, fresh herbs *a gfd*

Chilled green mussels, pickled
vegetable salsa *igfd*

Antipasto selection of marinated
and grilled vegetables *vg gf*

Selection of cured small goods *gfd*

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 *gfvg*

Chantilly cream *gf*

