



Christmas Day menu

\$199.00 per person including 3-hour standard beverage package

To start

Selection of stone baked artisan breads with butter
Smoky Butternut Squash Soup with pancetta crumbles and croutons

Seafood

Green lip mussels Saltwater cooked prawns with lemon
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Fresh half shell oysters with lime, mignonette, crème fraiche and rhubarb
Home cured Gravalax salmon and condiments

Build your own organic salads station

Charcuterie platter: pate de campagne, turkey, salami, prosciutto and pickles
Mixed fresh leaves from our garden
Quinoa, kale, grapefruit and walnut salad
Fresh seared tuna nicoise salad
Smoked duck, orange, asparagus, pine nut with pomegranate roasted - lemon vinaigrette
Buffalo mozzarella balls, Pumpkin, beetroots, pomegranate, spinach and pine nuts
5 spices Lamb, sweet potato, barley, artichoke with mint yoghurt dressing

Dressing Station

Saffron mayonnaise, Red Wine Vinaigrette, Balsamic vinegar, Olive oil,
Honey & mustard dressing, Sesame Vinaigrette



Carvery

Honey and mustard glazed free range leg of ham
with Port wine jus

Hot Buffet

Traditional Honey and thyme roasted organic corn-fed spatchcock
BBQ Pork loin with apricot gravy
12 hours braised Angus beef cheeks with shallots, roots vegetables and merlot wine
Rigatoni pasta tossed, green peas and egg-plant puree
Maple and thyme glazed root vegetables

Dessert

Mini pudding
English macaroon
White Chocolate Caramel Clusters
Profiterole
Classic Pavlova
Lamington
Panna Cotta
Traditional Christmas stollen
Fruit mince pies
Christmas Yule log, hazelnut cream frosting
Selection of Premium Australian cheeses and its condiment