

Christmas IN PARADISE

ADULTS \$210 (15+) CHILD \$90 (8-14yo) JUNIOR \$55 (4-7yo)

MIXED BREAD SELECTION

GF OPTIONS AVAILABLE

Ciabatta, Turkish bread, dinner roll.

Butter, olive oil, balsamic vinegar, dukkah.

CARVERY SELECTION

ROAST PORK (GF) (DF)

Traditional roast pork with crispy crackle and spiced apple sauce.

ROAST BEEF (GF) (DF)

Roast beef with a mustard crust, braised in red wine sauce.

BAKED HAM (GF) (DF)

Maple glazed ham, infused with cinnamon, cloves and oranges.

ROAST TURKEY (GF) (DF)

Orange-scented turkey, roasted and served with Christmas stuffing.

YORKSHIRE PUDDING (V)

Crispy, golden Yorkshire puddings made with British tradition.

CONDIMENTS

Seeded mustard, Dijon mustard, Hot English mustard, sweet chilli sauce, horseradish, cranberry sauce, apple sauce, BBQ sauce, tomato sauce.

HOT SELECTION

SCALLOPED POTATOES (V) (GF)

Creamy thin-sliced potatoes, topped with parmesan cheese and baked until golden brown.

TRADITIONAL ROAST VEGETABLES (V) (GF) (DF)

Baked pumpkin, potato, sweet potato and parsnip, seasoned with fragrant herbs and spices.

BROCCOLI AND CAULIFLOWER AU GRATIN (V) (GF)

Broccoli and cauliflower covered with a gluten free bechamel sauce, topped with cheese and baked until golden brown.

STEAMED MIXED VEGETABLES (V) (GF) (DF)

Steamed carrot and zucchini seasoned with salt, pepper and olive oil.

WOK-FRIED GARLIC BEANS (V) (GF) (DF)

Garlic-covered green beans seared to perfection.

HONEY-GLAZED CARROTS (V) (GF) (DF)

Roasted carrots glazed in a sticky honey sauce and topped with sesame seeds.

TRADITIONAL GRAVY (GF) (DF)

Flavourful and rich pan-made gravy to compliment your Christmas roast.

(V) = VEGETARIAN (GF) = GLUTEN FREE (DF) = DAIRY FREE

This menu is subject to change. Traces of nuts, dairy, gluten, and shellfish may be present in these dishes.

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COLD SELECTION

POTATO SALAD (V) (GF)

Classic potato salad in a creamy herb dressing.

GARDEN SALAD (V) (GF) (DF)

An array of fresh vegetables; red and green capsicum, cucumber, Spanish onion and cherry tomatoes, mixed with crisp lettuce leaves and blended with a house dressing.

BYO CAESAR SALAD (V) (GF) (GF CROUTONS)

Build your own Caesar salad, crispy cos lettuce, parmesan cheese, bacon lardons, poached eggs, crisp croutons and a house-made Caesar dressing.

CHRISTMAS GRAZING TABLE

A selection of ham-off-the-bone, smoked salmon, Hungarian salami and roast chicken.

House-made pickled vegetables paired with sauces and dips.

A selection of heritage blue, triple brie, black jack cheddar, crackers and quince paste.

Mixed nuts roasted in-house.

A variety of roasted antipasto vegetables.

SEAFOOD SELECTION

Prawns, natural oysters and Moreton Bay bugs served with cocktail sauce, lemon wedges, tequila, chilli dressing and tartare sauce.

DESSERTS

BREAD AND BUTTER PUDDING (V)

Traditional bread and butter pudding with golden, buttery outside and rich custard centre.

PAVLOVA (V) (GF)

Served with a sweet Chantilly cream and mixed local fruit salsa.

CHOCOLATE MUD CAKE (V) (GF)

Classic chocolate mud cake served with a side of cream and mixed berry coulis.

PLUM PUDDING

Traditional plum pudding served with a delectable brandy custard.

SELECTION OF CAKES AND SLICES

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