

Christmas Day Lunch

FAMILY CHRISTMAS LUNCH

Adults \$189pp | Teenagers (12-17yr) \$99pp | Children (6-11yr) \$65pp | Infants (0-5yr) Free

ELEGANT CHRISTMAS LUNCH IN STEEDS

Adults Only \$239pp

MENU

CARVERY STATION

Indulge in the culinary delights of our live catering station, where you can enjoy the rich flavours of traditional Christmas carveries.

- Smoked ham with sweet spice syrup and rosemary sauce
- Roasted turkey with gravy and cranberry sauce
- Freshly baked bread rolls, baguette, sourdough, whole breads & butter

HOT

Join us at the hot buffet and savour a delightful selection of dishes.

- Roasted leg of lamb with garlic and rosemary
- Roasted salmon with citrus and herb
- Sweet & smoky beef brisket
- Spinach, ricotta ravioli with napolitana sauce
- Baked pasta gratin
- Roasted herb root vegetables
- Steamed summer vegetables with herb, garlic butter

ICED SEAFOOD

Delight your tastebuds as you crack into some succulent and fresh seafood.

- Poached tiger prawns
- Freshly shucked oysters
- Green slip mussels
- Smoked salmon
- Sauces & condiments

DESSERT

Satisfy your sweet tooth with a delightful assortment of Christmas classics.

- Summer fruit pavlova
- Christmas pudding with brandy custard
- Assorted macarons
- Fruit mince pie
- Seasonal fruit platter
- Arrangement of assorted petite desserts
- Selection of Australian soft & hard cheese, lavosh, grissini, crackers & dried fruits
- DIY soft serve with toppings for family lunch exclusively

ELEGANT SEAFOOD PLATTER UPGRADE

Elegantly presented at your table awaits the ocean's finest platter featuring **balmain bug, blue swimmer crab blini, caviar, creme fraiche & potato chips** accompanied by a sparkling glass of the finest wine.

Sashimi & Sushi Table

Discover the freshest flavours at our Sashimi and Sushi Table. Enjoy finely sliced sashimi paired with traditional sauce, wasabi and pickle ginger. Dive into a variety of sushi rolls, from classic to innovative creations.

SALAD

Embark on a refreshing expedition through our chilled offerings, featuring a medley of vibrant salads.

- Roasted sweet potato, and haloumi salad
- Waldorf salad
- Chickpea, corn and mango salsa
- DIY poke bar

GRAZING PLATTER

Indulge in our generous grazing platter featuring a variety of cured meats and cheeses.

- Prosciutto di parma
- Double-smoked ham
- Rare roasted beef
- Sopressata
- Grilled vegetable antipasti
- Housemade dipping sauce

BEVERAGE

Inclusive of three hour beverage package with house sparkling wine, house wine, house beer and non-alcoholic beverages.