

# Christmas Day Menu

Adults \$135 | Seniors \$99 | Teens \$99 (13-17 years) | Kids \$59 (3-12 years)

## Entree - plated

fresh australian seafood plate: local prawns (6), natural oysters (3), smoked salmon, moreton bay bug (1) with house made seafood sauce, aioli, fresh lime & lemon

## Vegan plated - option

vegan cheese, nuts, dried fruit, crackers & vegan dips

## Main - platter

roasted pork loin with sour cherry stuffing, roast beef, slow roasted lamb with confit potatoes, honey glazed pumpkin, thyme & champagne roasted carrot & parsnips, steamed broccoli & gravy

## Vegan plated - option

pumpkin, cashew & thyme rolled roast wrapped in zucchini with honey glazed pumpkin, thyme & champagne roasted carrots & parsnips, steamed broccoli & vegan gravy

## Dessert - grazing platter

build your own dessert: chocolate brownie, pavlova, chantilly cream, summer seasonal fruit, passionfruit pulp, toasted coconut, nutella sauce & berry coulis

## Vegan dessert plate - option

peanut butter and chocolate brownie with raspberry sorbet

## Kids platter - includes a drink\*

ham & cheese pizza, chicken nuggets, battered fish with fries

dietary requirements must be communicated prior to the day - including the vegan options.

