

Celebrate Christmas Day in style

salads, breads

Fresh baked breads (gluten free bread available upon request) GF/LF
Baked pumpkin, parmesan, mixed leaf, spanish onion, pumpkin seeds GF/V
Quinoa salad, rocket, pomegranate, tomatoes, olive oil, Champaign vinegar dressing GF/V/LF
Baby leaf, spanish onion, shaved fennel, balsamic GF/V/LF
Greek salad, tomatoes, danish fetta, olives, spanish onion, cucumber GF/LF/V

seafood selection

Oysters au natural, lemon, shallot vinaigrette GF/LF
School prawns, lemon, mary rose dressing GF/LF
House smoked and cured salmon, dill, fried caper and herb salsa verde GF/LF
Pickled and marinated mussels, sauce vierge GF/LF

hot section

Oven baked barramundi, sautéed spinach, lemon
Oven roasted turkey breast, onion & sage stuffing
Spiced orange double smoked ham, mustard selection GF/LF
Dukkah crust roasted chicken GF
Whole roasted gippsland striploin, mustard jus
Steamed mixed greens, beurre noisette GF/V
Chickpea and lentil curry, mint and cumin infused yoghurt
Fragrant jasmine rice GF/V/LF
Rosemary chat potatoes, rock salt GF/LF/V
Roasted root vegetables, pumpkin, carrots, parsnip, beetroots, onion GF/V/LF

dessert selection

Traditional christmas pudding, brandy custard
Seasonal fruit platter GF/LF
Pavlova, passionfruit, strawberries, cream GF
Chocolate and black cherry mousse
Forest berry trifle, chantilly cream
Chocolate brownie santa hats GF
Cheese board, dried fruits, lavosh, truffle honey
Spiced bread and butter pudding, crème anglaise
Chocolate fountain with selection of fruits and marshmallows

beverages

Morgans bay range of wines including sparkling, shiraz cabernet, chardonnay and sauvignon blanc
Boags draught tap beer, boags light bottled beer
Soft drinks, juices, mineral waters, tea, filtered coffee.

prices

Christmas lunch will be available from 12pm to 3pm

Adults	\$155.00
Young Adults	\$115.00
Children	\$55.00

(V) = Vegetarian (GF) = Gluten Free (LF) = Lactose Free
Vegan options available with prior notice