



Celebrate Christmas Day in style

salads, breads

Fresh baked breads (gluten free bread available upon request) GF/LF
 Pumpkin and rocket salad with herb stuffing crumbs V
 Rocket, cranberry and parmesan salad GF/V
 Pea, mint and spinach, mustard red wine vinegar 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
 Lemongrass and chilli mussels, coconut fragrant broth GF/LF

main dishes

Tomato and almond baked barramundi, caramelised lemon
 Oven roasted turkey breast, prune and orange stuffing
 Honey glazed ham, mustard selection GF/LF
 Garlic and oregano roasted chicken GF
 Whole roasted rosemary infused gippsland striploin, mustard jus
 Steamed mixed greens, herb butter GF/V
 Vegetarian paella
 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 mousse with white chocolate shards
 Christmas trifle, chantilly cream
 Chocolate brownie santa hats GF
 Cheese board, dried fruits, lavosh, quince paste
 Spiced apple and ginger pudding, butterscotch sauce
 Chocolate dipped strawberries

beverages

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

prices

Christmas lunch will be available from 12pm to 3pm

Adults
 Young Adults (12 to 17yrs)
 Children (4 to 11yrs)
 Infants (0 to 3 yrs)

\$159.00
 \$119.00
 \$59.00
 free

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