

# CHRISTMAS DAY · 25 DECEMBER 2018

# **ASSORTED SALADS**

- Royal Caesar salad station, cos lettuce, garlic croutons, pancetta, anchovy dressing, shaved Parmesan -
- Mixed garden greens, cucumber, cherry heirloom tomatoes, snow pea sprouts, picked leaves, house made balsamic dressing (v, gf) -
  - Kipfler potato salad, seeded mustard mayonnaise, gherkins, crisp bacon, chopped dill, free range egg (gf) -
    - Insalata Caprese salad, roma tomato, buffalo bocconcini, fresh basil, pesto (v, gf) -
- Italian style scallop and prawn salad, shaved fennel, vine ripe tomatoes, celery leaves, sea salt, lemon olive oil dressing (gf) -
  - Rosemary & garlic lamb rump, preserved lemon, roasted rhubarb & snow pea cous cous, minted yoghurt -

### **CHARCUTERIE & ANTIPASTO**

- Selection of sliced and cured meats, grilled vegetables with condiments (v, gf) -

## **SEAFOOD SELECTION**

- King prawns, local crabs, natural oysters, Huon smoked salmon, marinated green lip mussels (gf) -
  - Condiments: Marie rose, remoulade, nahm jim, lemon and lime -

## **HOT DISHES**

- Slow cooked wagyu beef cheeks bourguignon Garlic potato aioli, gremolata (gf) -
  - Roasted root vegetables & chat potatoes, thyme, olive oil, sea salt (v, gf) -
    - Chicken breast saltimbocca, truffle mushroom ragout (gf) -
- Oven roasted Huon Atlantic salmon, baby spinach, lemon saffron beurre blanc (gf) -
  - Fresh steamed seasonal vegetable panache, olive oil, garlic chips (v, gf) -
- Thai style egg and seafood fried rice, scallops, prawns, calamari with tomatoes, red onion, scallions, and crispy shallots -
  - Spinach & ricotta tortellini, napoletana sauce, Kalamata olives, shaved Grana Padano (v) -

#### **CARVERY**

- Bourbon and maple glazed leg ham, tropical Queensland chutney (gf)  $\,$ 
  - Roast turkey roulade, cranberry jus -
- Condiments including house made cranberry sauce, Dijon mustard, seeded mustard -

## **DESSERTS**

- Summer pavlova, Chantilly cream, berry compote (v) -
  - Chef's selection cakes and slices (v) -
- Traditional Christmas pudding, brandy crème anglaise sauce (v) -
  - Seasonal fruit platter (v, gf) -
- Australian cheeses, blue, double brie, cheddar, lavosh, quince paste, muscatels (v) -

FROM OUR FAMILY TO YOURS, WE WISH YOU A MERRY CHRISTMAS
AND THANK YOU FOR JOINING US

- gf- gluten free | v - vegetarian -

