

CHRISTMAS

LUNCH MENU

Served as a Grazing Table:

Selection of Breads to the Table
Honey Glazed Ham
Mahogany Creek Roast Turkey
Slow Roasted Harvey Beef Striploin
Apricot and Pistachio stuffing

Served as Accompaniments:

Red Wine Jus, Seeded Mustard White Wine Sauce,
Cocktail Onions and Cherries

Smoked Paprika and Rosemary Potatoes
Panache of Steamed Vegetables

Exmouth King Prawns
Freshly Shucked Oysters
Slow Cooked Balsamic Baby Octopus and
Moreton Bay Bugs

Served as Accompaniments:

Lemons, Limes, Cocktail Sauce, Capers and
Wasabi Mayo
Garden Salad

Mediterranean Couscous Salad

Antipasto Platter:

Grilled Zucchini, Semi-dried Tomatoes, Olives,
Red Onion Jam, Prosciutto, Salami and Chorizo

Dessert Buffet:

Warm Christmas Pudding and Brandy Anglaise
Mini Chocolate Berry Tart
Mini Lemon Meringue
Vanilla Panna Cotta and Mango Mint Compote
Selection of Local Cheese (Brie, Blue, Cheddar)
Dried Fruits, Nuts, Crispbreads