



LINKS

Christmas Day Dinner

Adult \$100pp ★ 4-11yrs \$50pp ★ 0-3yrs \$25pp
6pm – 8pm

Grazing Station

Bread rolls

Honey mustard glazed ham LG/DF

Semi-dried tomatoes, artichokes & olives LG/DF

Whole king prawns, cocktail sauce LG/DF

Natural oysters LG/DF

Salad Station

Roasted pumpkin, spinach,
dried cranberries & pecan LG/DF/V

Pressed watermelon, prosciutto,
goat's cheese & pepitas LG

Chilli prawn, mango, avocado & cos LG/DF

Potato, egg, shallot, snow peas
& blue cheese dressing LG

Caprese salad LG/V

Hot Carvery

Lamb shoulder on the bone, mint sauce LG/DF

Cranberry & apple roasted turkey LG/DF

Garlic, rosemary & parmesan roasted potatoes LG/V

Dutch carrots, broccolini, asparagus, baby spinach
with sesame, garlic & ginger LG/DF/V

Dessert

Mini crème brûlée cheesecake

White Christmas trifle

Individual Christmas puddings, brandy custard

Gingerbread yule logs

Lemon & blueberry pavlova wreaths LG

White chocolate & raspberry cookie cake LG

Fresh raspberries, strawberries & cherries LG/DF

Santa's Confectionary Shop

Candy canes LG

Musk stick fudge

Oreo fudge LG

Chocolate mint coconut slice LG

Christmas crack

Coconut ice LG

Christmas cake pop

Freshly brewed tea & coffee

LG - low gluten V - vegetarian DF - free from dairy DF - dairy free

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.