



CHRISTMAS EVE MENU

STARTER

CRUDITES & DRESSINGS

Coloured cherry tomatoes, Carrot, Red cabbage,
Rainbow radish, Red endive, Arugula, White and green cucumber
[VEG, VEGAN]

Cocktail sauce [MTD, EGG], Mayonnaise [EGG, MTD]

French dressing [MTD], Herb vinaigrette [MTD, VEGAN], Balsamic vinaigrette
[VEGAN]

Selection of scented oils [VEGAN]

CONDIMENTS, CHILLIES, PICKLES & CHUTNEYS

Capers, Gherkins, Black olives, Green olives, Kalamata olives, Pickled
onions, Mustard [MTD], Tomato sauce, Sweet chilli sauce, Green crushed
chillies, Sweet corn, Green mango pickles [MTD], Pickled mixed vegetables
Babaganoush, Hummus [SSE]

LIVE DISPLAY

Oysters & Sea urchins [MLS]

Tabasco, lemon wedges, shallot vinaigrette

MIXED SALADS

Sesame crusted seared red tuna with wasabi, pickled ginger & Kikkoman
[FSH, SSE, SOY]

Citrus Shrimp and avocado salad with spicy arugula [CRU]

Smoked duck breast salad

Broccoli, apple, cashew nut, grilled pear and cranberry dressing salad [VEG,
VEGAN, NUT, MTD]

Vitellotte potato salad [VEG, VEGAN]

Green asparagus, dried fig & quinoa salad [VEG, VEGAN, MTD]

Erigny mushroom and red radicchio salad [VEG, VEGAN]

COLD CUTS

A wide international selection with condiments and crackers

CHEESE PLATTER [VEG, MLK]

Assorted cheeses, condiments & crackers [GLU]

*Vegan cheese option available

SOUP

Creamy porcini soup [VEG, VEGAN, CEL]
Local Crab Carley soup [CRU]
Mini bread croutons [VEG, VEGAN, GLUTEN FREE]

MAIN COURSE

CARVING STATION

Roasted whole turkey, cranberry reduction and emulsified gravy

LIVE ON THE GRILL

Grilled Prawns, light curry sauce and lemon butter sauce [CRU, MLK]

ON THE PLANCHA

Grilled fresh fish, virgin sauce [FSH]
Australian beef skewer, green pepper sauce [BEF]

LOCAL DISH

Octopus curry served with steamed rice [MLS]

HOT DISHES [VEGAN]

Sauteed Vegan meat tortellini, sorrel leaf, onion, garlic & cherry tomato
Grilled coloured baby carrots with maple and miso glaze [SOY]
Roasted baby potatoes with thyme
Caramelised shallots & Brussel sprouts
Vegan shrimp rougaille
Sauteed long stemmed broccoli & green kale topped with sultana &
toasted almond flakes [NUT]

DESSERT

CREME BRULEE STATION

Vanilla creme brulee [VEGAN]
Pistachio creme brulee [EGG, MLK,.NUT]
Mixed berry creme brulee [EGG, MLK]

CHRISTMAS LOG

Vanilla / Chocolate VEGAN / Strawberry [EGG, GLU, MLK]

CHEF'S SELECTION

Panettone cake [EGG, GLU, ALC]
Stollen cake [EGG, GLU, ALC]
Strawberry short cake [MLK, GLU, EGG]
Decadent chocolate cake [EGG, MLK, GLU]
Savarin [VEG, VEGAN]
Mango tartlet [VEG, VEGAN, GLU]
Raspberry panacotta [VEGAN]
Desiccated coconut cake [EGG, MLK, GLU]
Cherry clafoutis [EGG, MLK, GLU]

CHOCOLATE FOUNTAIN

Marshmallows [EGG], Fresh fruit skewers [VEGAN], Crunchy chocolate cake
pops [GLU, VEGAN]

Please note that allergen abbreviations do not include trace amounts of allergens that dishes may contain.

Please notify the restaurant manager should you have any food allergies.

SOYA	[SOY]
CELERY	[CEL]
NUTS	[NUT]
PEANUTS	[PNT]
MUSTARD	[MTD]
LUPINS	[LUP]
SULPHATES	[SUL]
SESAME	[SSE]
GLUTEN	[GLU]
MILK	[MLK]
EGG	[EGG]
CRUSTACEAN	[CRU]
FISH	[FSH]
MOLLUSK	[MLS]
ALCOHOL	[ALC]
VEGETARIAN	[VEG]
PORK	[PRK]
BEEF	[BEF]