



- Menu -



Christmas Day Dinner



- HOT SELECTION -

- Grilled calamari marinated in garlic, lemon & olive oil (GF) (LF)
- Lightly seasoned grilled chicken tenderloins (GF) (LF)
- Roasted lamb leg w/ rosemary crust (GF) (LF)
- Poached barramundi coconut bisque w/ steamed rice (GF) (LF)
- Twice-cooked chat potatoes (VE) (GF) (LF)
- Medley of steamed Italian seasoned garden vegetables (VE) (GF) (LF)



- COLD SELECTION -

- Freshly shucked Tasmanian oysters (GF) (LF)
- Gold Coast ocean king prawns (GF) (LF)
- Natural New Zealand mussels (GF) (LF)
- Summer garden salad (VE) (GF) (LF)
- Mediterranean pasta salad (VE) (LF) (N)
- Classic coleslaw salad (V) (GF) (E)
- Damper-style bread rolls (VE)



- SWEET SELECTION -

- Choice of
- Mud cake w/ freeze dried raspberries (VE) (LF) (N)
- Lemon & passionfruit cheesecake (V) (GF) (N) (E)
- Chef's daily special

(V) Vegetarian (VE) Vegan (GF) Gluten-Free (LF) Lactose-Free (N) May contain nuts (E) May contain egg

Allergen information is a guide only. While all care is taken, we cannot guarantee a total absence of allergens in any of our items.
All items are subject to availability, the operator reserves the right to make substitutions of items of an equivalent value.